



RECIPES BOOKLET 2021

# Plated desserts



VALRHONA

Let's imagine the best of chocolate®



HAVE FUN MAKING PASTRY  
WITH THE ORIGINAL RECIPES FROM  
L'ÉCOLE GOURMET VALRHONA.  
YOU WILL FIND ALL THE INSPIRATION  
NECESSARY TO MAKE DESSERTS  
WITH MULTIPLE TEXTURES OR TO PREPARE  
TARTLETS THAT WILL DELIGHT  
FRIENDS AND FAMILY ALIKE.

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# Desserts with different textures

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DEVELOP YOUR CHOCOLATE  
EXPERTISE THANKS TO  
OUR DESSERTS  
WITH MULTIPLE TEXTURES.

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NYANGBO STRACCIATELLA DOME

# Chocolate crème brûlée

## Chocolate crème brûlée

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Makes 8 crèmes brûlées.

### CRÈME BRÛLÉE

150 g Milk  
300 g Whipping cream 35%  
160 g Egg yolks  
40 g Caster sugar  
150 g **JIVARA 40%**  
or 140 g **DULCEY 35%**  
Brown sugar  
Fleur de sel

### CRÈME BRÛLÉE

Heat the milk and cream together.

Mix the egg yolks and sugar, then combine with the first mixture. Make a ganache by gradually combining the hot cream with the melted chocolate. Mix using a hand blender to form a perfect emulsion.

Pour 100g into each mould.

Immediately bake at 250°F (120°C) for approx. 28 minutes, making sure you turn the tray halfway through.

Once you are ready to serve, sprinkle on some brown sugar and use a blowtorch to create a crisp texture.

If you are making a **DULCEY 35%** crème brûlée, add a small amount of fleur de sel as well as the brown sugar.



# 5 Shades of mousse



**VALRHONA**  
Let's imagine the best of chocolate®

## 5 Shades of mousse

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Makes approx. 10 mousses.

### DARK CHOCOLATE MOUSSE

75 g Whipping cream 35%  
150 g **GUANAJA 70%**  
or 160 g **CARAÏBE 66%**  
or 160 g **MANJARI 64%**  
or 170 g **EQUATORIALE NOIR 55%**  
30 g Egg yolks  
100 g Egg whites  
25 g Caster sugar

### CHOCOLATES MOUSSES

Heat up the cream and, if necessary, add in the rehydrated gelatine. Make a ganache by gradually combining the hot cream with the melted chocolate. Add the egg yolks. At the same time, beat the egg whites and sugar until they form soft peaks. Check that the ganache is at 105-115°F (40-45°C) and completely emulsified. Add one quarter of the beaten egg whites, mix and finish off by delicately adding the remaining whites.

### MILK CHOCOLATE MOUSSE

75 g Whipping cream 35%  
2 g Gelatine  
195 g **JIVARA 40%**  
ou 210 g **CARAMÉLIA 36%**  
ou 215 g **EQUATORIALE LAIT 35%**  
30 g Egg yolks  
100 g Egg whites  
25 g Caster sugar

### DULCEY CHOCOLATE

#### MOUSSE

75 g Whipping cream 35%  
2 g Gelatine  
195 g **DULCEY 35%**  
30 g Egg yolks  
100 g Egg whites  
25 g Caster sugar

### WHITE CHOCOLATE MOUSSE

75 g Whipping cream 35%  
3 g Gelatine  
195 g **IVOIRE 35%**  
30 g Egg yolks  
100 g Egg whites  
25 g Caster sugar

# 5 Shades of mousse



## 5 Shades of mousse (continued)

### STRAWBERRY INSPIRATION

#### MOUSSE

260 g	Strawberry purée
6 g	Gelatine
170 g	<b>STRAWBERRY INSPIRATION</b>
310 g	Whipping cream 35%

### STRAWBERRY INSPIRATION MOUSSE

Slowly combine the hot purée with the melted **STRAWBERRY INSPIRATION**. Mix using a hand blender to form a perfect emulsion. Once the mixture is at 95-105°F (35-40°C), combine with the cream. Store in the refrigerator for 12 hours before use.



# Chocolate mousse

## Chocolate mousse

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Serves 3.

### CHOCOLATE MOUSSE

75 g	Whipping cream 35%
30 g	Egg yolks
100 g	Egg whites
30 g	Caster sugar
150 g	<b>GUANAJA 70%</b>

### CHOCOLATE MOUSSE

Heat the cream, then combine with the melted **GUANAJA 70%** chocolate to form a ganache. Pour the hot cream over the melted chocolate in three batches. Add the egg yolks.

At the same time, beat the egg whites with the sugar until they form soft peaks.

Make sure the ganache is at 105-115°F (40-45°C) and fully emulsified.

Add a quarter of the beaten egg whites, mix and finish by delicately adding the remaining whites.

Pour into dessert glasses, then allow to set in the refrigerator for at least 4 hours before serving.

# Chocolate pannacotta

## Chocolate pannacotta

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Makes 12, 40g pannacottas.

### IVOIRE PANNACOTTA

2 g Gelatine  
100 g Milk  
5 g Glucose  
170 g **IVOIRE 35%**  
200 g Whipping cream 35%  
2 g Vanilla powder

### PANNACOTTA

Soak the gelatine in cold water. Heat the milk with the glucose, then add the rehydrated gelatine. Gradually combine with the melted chocolate. Add the cold cream. Mix using a hand blender until a perfect emulsion forms, taking care not to incorporate any air bubbles. Pour out and leave to set in the refrigerator for a few hours.

### AZÉLIA PANNACOTTA

2 g Gelatine  
100 g Milk  
5 g Glucose  
1870 g **AZÉLIA 35%**  
200 g Whipping cream 35%

### CARAÏBE PANNACOTTA

2 g Gelatine  
100 g Milk  
5 g Glucose  
180 g **CARAÏBE 66%**  
200 g Whipping cream 35%

### DULCEY PANNACOTTA

2 g Gelatine  
100 g Milk  
5 g Glucose  
170 g **DULCEY 35%**  
200 g Whipping cream 35%

### JIVARA PANNACOTTA

2 g Gelatine  
100 g Milk  
5 g Glucose  
170 g **JIVARA 40%**  
200 g Whipping cream 35%



# Dulcey heart

## Dulcey heart

AN ORIGINAL *l'Ecole Gourmet Valrhona* RECIPE

Makes 20 pieces.

### HAZELNUT DACQUOISE

60 g	Plain flour
170 g	Finely ground hazelnuts
200 g	Caster sugar
100 g	Caster sugar
280 g	Egg whites

### HAZELNUT DACQUOISE

Sift together the flour and finely ground hazelnuts with the 200g of sugar. As you whip up the egg whites, add in the remaining 100g sugar until you obtain the perfectly smooth, firm consistency typical of beaten egg whites. Spread it straight into a baking tray, 5mm thick, and bake at 355°F (180°C) for approx. 16 minutes. Once it has cooled, cut out 4-5cm diameter discs.

### DULCEY 35% NAMELAKA

75 g	Whole milk
4 g	Glucose
2 g	Gelatine sheet
150 g	<b>DULCEY 35%</b>
150 g	Whipping cream 35%

### DULCEY 35% NAMELAKA

Soak the gelatine in plenty of cold water. Melt the **DULCEY 35%** chocolate at 115°F (45°C). Mix the glucose into the milk and heat to 175°F (80°C). Wring out the gelatine then add to the mixture. Gradually combine the mixture with the melted **DULCEY 35%** chocolate to obtain a smooth, shiny, elastic texture. Add cold cream to this mix. Briefly mix using an immersion blender. Pour into half-sphere molds. Leave to set in the freezer for a few hours.

### DULCEY 35% LIGHT MOUSSE

250 g	Whole milk
10 g	Gelatine sheet
465 g	<b>DULCEY 35%</b>
500 g	Whipping cream 35%

### DULCEY 35% LIGHT MOUSSE

Soak the gelatine in plenty of cold water. Heat the milk to approx. 120°F (50°C) and add the wrung out gelatine. Combine approx. a third of the hot liquid with the melted **DULCEY 35%** chocolate, stirring all the while to obtain a smooth, shiny, elastic texture – this is a sign that you are starting to make an emulsion. Once the mixture is at 95-105°F (35-40°C), incorporate the heavy cream which has been whipped until it has the texture of a mousse.

### ASSEMBLY

In circular molds that are 5cm in diameter and 4-5cm high, place a disk of hazelnut dacquoise, then a half-sphere of **DULCEY 35%** namelaka on top. Pour the **DULCEY 35%** light mousse on top, until it reaches the top of the half-sphere. Freeze.

Once frozen, turn out and arrange on a plate, then keep in the fridge until you are ready to serve.

# Triple chocolate hazelnut cake

## Triple chocolate hazelnut cake

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Makes approx. 15 pieces.

### HAZELNUT STREUSEL

#### CRUNCH AND VANILLA

105 g	Butter
105 g	Brown sugar
1 g	Fine salt
80 g	Finely ground hazelnuts
80 g	Pieces of Crêpe Dentelle
35 g	Strong flour
½	Vanilla bean «NOROHY»

### HAZELNUT STREUSEL CRUNCH AND VANILLA

Mix the brown sugar, ground hazelnuts, flour, salt, crêpe dentelle pieces, and the seeds from the vanilla pod. Cut the cold butter into small cubes. Add the butter to all the other ingredients and mix using the paddle attachment in a stand mixer until a ball of dough forms.

Roll out to 4-5mm thick between two plastic sheets and cut out 4-5cm circles. Freeze for 30 to 45 minutes so that the circles of dough are easy to peel off.

Place on a baking tray and bake at 320°F (160°C) in a fan-assisted oven for approx. 15 minutes.

### IVOIRE 35% CRÉMEUX

50 g	Whole milk
1 g	Gelatine
85 g	<b>IVOIRE 35%</b>
100 g	Whipping cream 35%

### IVOIRE 35% CRÉMEUX

Heat the milk to a simmer. Soak then wring out the gelatine then add to the mixture.

Gradually combine the mixture with the melted **IVOIRE 35%** chocolate to obtain a smooth, shiny, elastic texture. Add cold heavy cream to this mix. Mix using an immersion blender until a perfect emulsion forms, taking care not to incorporate any air bubbles.

Pour immediately into half-sphere silicone molds that are 3cm in diameter. Leave to set in the freezer.

### CARAÏBE 66% LIGHT

#### MOUSSE

140 g	Whole milk
2 g	Gelatine sheet
165 g	<b>CARAÏBE 66%</b>
285 g	Whipping cream 35%

### CARAÏBE 66% LIGHT MOUSSE

Soak the gelatine in a large quantity of water. Heat the milk to approx. 120°F (50°C) and add the rehydrated gelatine. Combine approx. 1/3 of the hot liquid with the melted **CARAÏBE 66%** chocolate, stirring all the while to obtain a smooth, shiny, elastic texture – this is a sign that you are starting to make an emulsion. Once the mixture is at 95-105°F (35-40°C), incorporate the heavy cream which has been whipped until it has the texture of a mousse. Use immediately.

### CARAÏBE 66% GLAZE

200 g	<b>CARAÏBE 66%</b>
20 g	Grape seed oil

### CARAÏBE 66% GLAZE

Melt the **CARAÏBE 66%** chocolate and mix with the grape seed oil. Reheat this glaze to 95°F (35°C) before using.

This glaze can be frozen and stored like chocolate with no problems. All you need to do is reheat it before using.



# Triple chocolate hazelnut cake

## Triple chocolate hazelnut cake (continued)

### ASSEMBLY

When the half-spheres of crèmeux are frozen, remove them from the molds.

Then, place them in the middle of the silicone molds that you will use for the mousses.

Put them back into the freezer while you make the light mousse.

As soon as you have made the **CARAÏBE 66%** mousse, pour it into the mold, filling up to the top.

Freeze until completely set.

Next, make the glaze.

Then, turn out the mousses.

Using a knife, dip them into the glaze (previously heated to 95°F (35°C)).

Straight afterwards, roll them in fine chocolate shavings.

Then, place them straight onto a disk of hazelnut shortbread.

Finish off the presentation by placing a couple of chopped hazelnuts on top of the mousse, in the middle.

Let the mousse slowly defrost in the fridge before serving.

# Nyangbo stracciatella dome

## Nyangbo stracciatella dome

AN ORIGINAL *l'Ecole Gourmet Valrhona* RECIPE

Makes 10 domes.

### STRACCIATELLA MOUSSE

- 100 g Whole milk
- 3 g Gelatine
- 185 g **IVOIRE 35%**
- 75 g **NYANGBO 68% GROUND CHOCOLATE**
- 200 g Whipping cream 35%

### STRACCIATELLA MOUSSE

Heat the milk to approx. 140°F (60°C) and add the rehydrated gelatine. Pour over the melted **IVOIRE 35%** chocolate a little bit at a time while stirring vigorously with a spatula.

Combine using a hand blender.

At the same time, whip the 200g of cream until it has the a mousse-like texture. Check the ganache's temperature: It should be between 95 and 105°F (35 and 40°C). Gently incorporate the whipped cream and finish by adding **NYANGBO 68% GROUND CHOCOLATE**.

Pour 45 to 50g of this mixture into 6.5cm round silicone moulds and store immediately in the freezer.

### CHOCOLATE PRALINÉ CRUNCHY SPONGE

- 285 g **50% ALMOND & HAZELNUT PRALINÉ**
- 125 g Pieces of Crêpe dentelle
- 50 g **NYANGBO 68% GROUND CHOCOLATE**

### CHOCOLATE PRALINÉ CRUNCHY SPONGE

Melt the **NYANGBO 68% GROUND CHOCOLATE** and add the **50% ALMOND & HAZELNUT PRALINÉ**. Mix.

Then gently fold in the crêpe dentelle pieces.

Spread the mixture to a thickness of 0.5cm on a baking tray lined with greaseproof paper.

Leave to stiffen in the refrigerator or freezer.

When you are ready to assemble, use a cutter to cut it into 7.5cm circles.

### PRALINÉ CHOCOLATE SAUCE

- 100 g Whole milk
- 50 g Whipping cream 35%
- 80 g **NYANGBO 68% GROUND CHOCOLATE**
- 50 g **50% ALMOND & HAZELNUT PRALINÉ**

### PRALINÉ CHOCOLATE SAUCE

Melt the **NYANGBO 68% GROUND CHOCOLATE** and add the **50% ALMOND & HAZELNUT PRALINÉ**.

Mix using a hand blender.

Heat the milk and cream then gradually combine it with the chocolate-praliné mixture.

Mix using a hand blender and set aside.

### ASSEMBLY

When the mousses are frozen, turn them out and place them on a chocolate praliné sponge circle. Arrange each dome attractively on a plate with some praliné chocolate sauce.





# Deliciously fine tartlets

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OUR TARTLETS  
ARE THE PERFECT  
COMBINATION OF CRUNCHY  
AND SOFT.

ORiado HEART TART

—

JIVARA & CARAMEL TARTLET

—

STRAWBERRY INSPIRATION  
AND IVOIRE TARTLETS

—

MILLOT CHOCOLATE  
AND CARAMEL TARTLETS

—

RASPBERRY  
AND VANILLA TART

# Oriado heart tart

## Oriado heart tart

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Serves 6/8, use 20 cm diameter ring.

### ALMOND SHORTCRUST

#### PASTRY

120 g	Butter
2 g	Fine salt
80 g	Icing sugar
30 g	Finely ground almonds
1	Egg
60 g	Plain flour
180 g	Fine pastry flour

### ALMOND SHORTCRUST PASTRY

First mix the softened butter, fine salt, icing sugar, ground almonds, egg and 60g flour. As soon as the mixture is homogeneous, very quickly add the remaining 180g flour. Spread out between two sheets of baking paper and set aside in the refrigerator. Line the tart tin with the pastry. Blind bake at 310-320°F (155-160°C) for approximately 15 minutes.

### GANACHE

300 g	Whipping cream 35%
50 g	Acacia honey
270 g	<b>ORiado 60%</b>

### GANACHE

Heat the cream with the acacia honey. Gradually pour over the melted **ORiado 60%** chocolate. Mix using an immersion blender to create an emulsion. Incorporate the remainder of the cream and mix to perfect this emulsion. Pour into the pastry base and allow to set in the refrigerator for at least 4 hours.



# Jivara & caramel tartlet

## Jivara & caramel tartlet

AN ORIGINAL *l'Ecole Gourmière Valrhona* RECIPE

Serves 4/6, use 16 cm diameter ring.

### ALMOND SHORTCRUST

#### PASTRY

120 g	Butter
2 g	Fine salt
80 g	Icing sugar
30 g	Finely ground almonds
1	Egg
60 g	Plain flour
180 g	Fine pastry flour

### ALMOND SHORTCRUST PASTRY

First mix the softened butter, fine salt, icing sugar, ground almonds, egg and 60g flour. As soon as the mixture is homogeneous, very quickly add the remaining 180g flour. Spread out between two sheets of baking paper and set aside in the refrigerator. Line the tart tin with the pastry. Blind bake at 310-320°F (155-160°C) for approximately 15 minutes.

### CARAMEL NUTS

70 g	Caster sugar
70 g	Whipping cream 35%
60 g	<b>JIVARA 40%</b>
30 g	Butter
25 g	Walnuts
25 g	Pecans
25 g	Hazelnuts
25 g	Pistachios

### CARAMEL NUTS

Put a third of the sugar in a thick-bottomed saucepan. Cook until a caramel forms, then add another third of sugar and stir again. Finish by adding the remaining sugar. Once the caramel is cooked, add the warm cream and leave the mixture to boil for a few moments. Allow to cool, then pour over the **JIVARA 40%** chocolate in three batches and add the softened butter. Stir in the chopped nuts. Pour into the tart cases and leave to cool in the refrigerator.

# Strawberry Inspiration and Ivoire tartlets

## Strawberry Inspiration and Ivoire tartlets

AN ORIGINAL *l'Ecole Gourmet Valrhona* RECIPE

Makes 15 pieces.

### ALMOND SHORTCRUST

#### PASTRY

120 g	Butter
2 g	Fine salt
80 g	Icing sugar
30 g	Finely ground almonds
50 g	Eggs
60 g	Plain flour
180 g	Plain flour

### ALMOND SHORTCRUST PASTRY

First mix the creamed butter, fine salt, icing sugar, ground almonds, egg and 60g of flour.

As soon as the mixture is homogeneous, add 180g of flour in one go. Roll out the mixture between 2 plastic sheets, then cut out discs using a 4.5cm diameter cookie cutter and store in the freezer.

Bake in the oven at 320°F (155°C) for approx. 15 minutes.

### IVOIRE VANILLA NAMELAKA

50 g	Milk
1 g	Gelatine
1	Vanilla bean
	«NOROHY»
95 g	IVOIRE 35%
100 g	Whipping cream 35%

### IVOIRE VANILLA NAMELAKA

Heat the milk with the split and scraped vanilla pod. Soak then wring out the gelatine and add to the mixture. Gradually combine with the melted

**IVOIRE 35%.**

Add the cold cream while stirring.

Pour immediately into 2.5cm diameter half-sphere silicone molds and freeze.

### STRAWBERRY INSPIRATION

#### WHIPPED GANACHE

90 g	Strawberry purée
10 g	Glucose syrup
10 g	Acacia honey
210 g	STRAWBERRY INSPIRATION
300 g	Whipping cream 35%

### STRAWBERRY INSPIRATION WHIPPED GANACHE

Heat the strawberry purée along with the glucose and honey. Combine the mixture a little bit at a time with the melted **STRAWBERRY INSPIRATION**. Immediately mix using an immersion blender to make a perfect emulsion.

Add the cold cream then mix again.

Store in the refrigerator and leave to set before using, ideally overnight.

### ASSEMBLY

Once the almond shortcrust disks have baked and cooled, place a half-sphere of **IVOIRE 35%** vanilla namelaka on top of each one. Beat the whipped ganache until its texture is soft and frothy, easy to pipe.

Using a piping bag fitted with a fluted nozzle, decorate each half-sphere with some pretty piping. Store in the refrigerator for 3 hours before serving.



# Millot chocolate and caramel tartlets

## Millot chocolate and caramel tartlets

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Makes 8 individual tartlets.

### COCOA SHORTCRUST

#### PASTRY

170 g	Butter
2 g	Fine salt
90 g	Icing sugar
30 g	Finely ground almonds
50 g	Egg
210 g	Strong flour or wholemeal flour
25 g	<b>COCOA POWDER</b>

### COCOA SHORTCRUST PASTRY

Blend together the almond flour, confectioner's sugar, **COCOA POWDER**, salt and flour.

Sift the mixture, then add the cold butter until crumbs have formed. Add the egg.

As soon as you obtain an even dough, stop mixing.

Store for 1 to 2 hours in the refrigerator before rolling out to a thickness of 3mm and using it to line 7.5cm tartlet moulds.

Bake in a fan-assisted oven at 310°F (150°C) for 20 minutes.

### NUTTY CARAMEL WITH

#### MILLOT 74% CHOCOLATE

140 g	Whipping cream 35%
70 g	Caster sugar
30 g	Butter
45 g	<b>MILLOT 74%</b>
70 g	Salted peanuts
70 g	Hazelnuts

### NUTTY CARAMEL WITH MILLOT 74% CHOCOLATE

Use the sugar to make a dry caramel.

Deglaze with the salted butter and gradually combine the hot cream. Bring back to a boil, checking that all the sugar has melted.

Leave it to cool until it is lukewarm, then split it into 3 batches and combine these one by one with the melted **MILLOT 74%** chocolate.

Blend using a hand blender until the texture is perfectly smooth.

Add the roughly chopped nuts.

### MILLOT 74% CHOCOLATE

#### WHIPPED GANACHE

90 g	Whipping cream 35%
10 g	Acacia honey
75 g	<b>MILLOT 74%</b>
165 g	Whipping cream 35%

### MILLOT 74% CHOCOLATE WHIPPED GANACHE

Heat the 90g of cream with the honey and glucose.

Split the hot cream into 3 batches and combine them one by one with the melted **MILLOT 74%** chocolate, stirring vigorously with a spatula. Mix using a hand blender. Add the 165g of cold cream to the ganache.

Leave to set in the refrigerator for at least 3 hours, preferably overnight.

### ASSEMBLY

Once they have been baked, set aside the tart cases for the time being. Pour 50g of nutty **MILLOT 74%** chocolate caramel into each tart as soon as you have made it. Leave to sit in the refrigerator for at least 1 hour. Once it has rested for 3 hours in the refrigerator, whisk the **MILLOT 74%** chocolate ganache until it has a very light mousse texture. Pipe the whipped ganache into each tartlet using a piping bag and nozzle. Enjoy.

### Chef's tip

Roll out the remaining shortcrust pastry and cut it into shapes using cutters. Bake at 300°F (150°C) for 15 minutes. These small biscuits make the perfect snack or accompaniment for coffee.

# Raspberry and vanilla tart

## Raspberry and vanilla tart

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Makes a 30 x 10cm tart (10 bars).

### ALMOND SHORTCRUST

#### PASTRY

60 g	Butter
1 g	Fine salt
40 g	Icing sugar
15 g	Finely ground almonds
1	Egg
120 g	Plain flour

### ALMOND SHORTCRUST PASTRY

First mix the cold butter, fine salt, icing sugar, ground almonds and flour. Once the mixture has formed into crumbs, add the egg. Stop mixing when the dough is homogeneous. Spread the dough between 2 sheets of greaseproof paper to a depth of 3mm, then set aside for 1 hour in the freezer. Bake in a fan-assisted oven at 310°F (155°C) for 15 minutes.

### INSPIRATION RASPBERRY

#### PRESSED SHORTCRUST

#### PASTRY

95 g	Baked shortcrust pastry
60 g	Crêpe dentelle wafer biscuit
95 g	<b>INSPIRATION RASPBERRY</b>

### INSPIRATION RASPBERRY PRESSED SHORTCRUST PASTRY

Using the flat beater in a food processor, break the baked shortbread into small pieces.

Add the crêpe dentelle and melted **INSPIRATION RASPBERRY**. Gently mix together.

Immediately spread the mixture into a 30 x 10cm frame. Store in the refrigerator.

### RASPBERRY CONFIT

150 g	Raspberry purée
25 g	Glucose
45 g	Sugar
4 g	Pectin NH
15 g	Lemon juice

### RASPBERRY CONFIT

Heat the raspberry purée and glucose to 105°F (40°C). Mix the sugar with the pectin NH then add it to the heated purée.

Boil then add the lemon juice. Immediately pour into 2.5cm silicone half-sphere moulds, then store in the freezer.

### IVOIRE & VANILLA WHIPPED

#### GANACHE

100 g	Whipping cream 35%
10 g	Acacia honey
10 g	Glucose
145 g	<b>IVOIRE 35%</b>
1	Vanilla bean «NOROHY»
270 g	Whipping cream 35%

### IVOIRE & VANILLA WHIPPED GANACHE

Heat 100g of cream with the honey and glucose.

Infuse the split and scraped vanilla bean in the hot cream.

Pour a third of this hot mixture into the melted **IVOIRE 35%** chocolate, stirring vigorously with a spatula. Continue, adding the condensed milk mixture little by little.

Add the 270g cold cream and mix with a hand blender to complete the emulsion.

Seal the surface with plastic wrap and store in the refrigerator. Leave to set, preferably overnight.



# Raspberry and vanilla tart

## Raspberry and vanilla tart (continued)

### DECORATIONS

Fresh raspberries

### ASSEMBLY

Randomly arrange some half-spheres of raspberry confit on the pressed shortbread.

Beat the **IVOIRE 35%** vanilla ganache in a food processor at medium speed until it has a light mousse-like texture. Fill a piping bag with the resulting whipped ganache and make a slanted hole in its pointed end.

Pipe the ganache unevenly into the tart's base and between the half-spheres. Freeze.

If you want individual bars, slice the tart into 3cm wide strips. This will give you 10 bars of 10 × 3cm.

When you are ready to serve, garnish with fresh raspberries.



# Notes

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TOGETHER

*good*

BECOMES

*better*