



# Twist



*Christophe Domange*  
**PASTRY CHEF INSTRUCTOR**  
 VALRHONA

## TIMUT PEPPER, VANILLA & IVOIRE WHIPPED GANACHE

300 g Whipping cream  
 35 g Invert sugar  
 35 g Glucose  
 2 g Timut pepper  
 445 g IVOIRE 35%  
 500 g Whipping cream  
 1 Tahitian vanilla bean  
 1317 g Total weight

Bring the smaller portion of cream to the boil. Infuse with the vanilla and the Timut pepper for 20 minutes. Strain, check the weight and add a little more if necessary. Add the glucose and invert sugar. Slowly combine the hot mixture at 140°F (60°C) with the melted chocolate, mixing in the center to create an elastic texture and shiny look – This is a sign that you are starting to make an emulsion. Continue, gradually adding the liquid. Mix using an immersion blender to form a perfect emulsion. Add the larger portion of whipping cream. Mix again. Store in the refrigerator and leave to set, preferably overnight. Whip until firm.

## FRESH RASPBERRY CONFIT

235 g Raspberry purée  
 160 g Absolu cristal neutral glaze  
 5 g Lemon zest  
 250 g Raspberries  
 650 g Total weight

Mix the raspberry purée and Absolu cristal using an immersion blender. Add the raspberries and zest, and mix gently. Store in the refrigerator.

## ALMOND SHORTCRUST PASTRY

70 g Dry butter  
 55 g Confectioner's sugar  
 15 g Almond flour  
 1 g Salt  
 30 g Eggs  
 35 g Strong white bread flour  
 100 g Strong white bread flour  
 306 g Total weight

First mix the creamed butter, fine salt, confectioner's sugar, almond flour, eggs and the smaller portion of flour. Do not beat this mixture! As soon as you have a homogeneous mixture, add the remaining flour very quickly. Store in the refrigerator or spread out immediately. Bake at 300°F (150°C).

## LEMON ZEST & IVOIRE PRESSED SHORTCRUST PASTRY

280 g Almond shortcrust pastry  
 210 g Éclat d'or  
 110 g IVOIRE 35%  
 3 Lemon zests  
 600 g Total weight

Break the baked shortcrust pastry into crumbs in a stand mixer, then incorporate the Éclat d'or, melted chocolate and the zest of three lemons.

## SPRAY MIX

300 g IVOIRE 35%  
 200 g Cocoa butter  
 500 g Total weight

Melt the ingredients together. Reduce the temperature of the mixture to 85-90°F (30-32°C). Strain before use. To give your spray mix a velvety finish, heat the mixture to 105- 115°F (40-45°C) and spray it onto your frozen product.

## ASSEMBLY AND FINISHING

Make the whipped ganache and raspberry confit. Beat some of the whipped ganache to give it an airy texture (500g). Fill 5cm-diameter half-sphere silicone molds with 18g of whipped ganache, then place the molds in the freezer for a few minutes. Using a melon baller, dig out the center of the whipped ganache, smooth the half-spheres if necessary, then freeze them. Arrange 18g of pressed shortbread in a 5cm- diameter ring and press down lightly. Remove from the ring immediately and repeat as many times as required. Store these rounds in the freezer. Roll shards of pressed shortbread in a small amount of gold sparkling powder. Store away from humidity. Turn out the half-spheres of whipped ganache and place them on the pressed shortcrust pastry rounds. Use a spray gun to apply spray mix onto the desserts to create a velvet effect.

**For the chocolate decorations:** Fill a piping bag with tempered white chocolate. On a sheet of dipping paper, make 5 to 6cm-diameter rings of couverture chocolate. Sprinkle with pieces of browned shortbread, top with a second sheet of dipping paper, and gently flatten using a rolling pin. Leave to set. Whip the second portion of whipped ganache (650g) to give it an airy texture and transfer it to a piping bag with a plain round 16mm-diameter nozzle, then store in the refrigerator. Using a dab of whipped ganache, stick a velvet-textured round to the center of the plate. Fill the center of the half-sphere with fresh raspberry confit. Set a chocolate ring on the half-sphere. Using the piping bag, place a droplet of whipped ganache (25g) on the confit. Arrange dabs of confit on the plate. Decorate the droplet with a few pieces of browned shortbread and raspberry crispies.