




Calao

An original L'École Valrhona recipe

MILLOT 74% COCOA NIBS SHORTCRUST PASTRY

250 g MILLOT 74% 
 470 g European-style butter
 220 g Eggs
 860 g Bread flour
 330 g Confectioner's sugar
 75 g Extra fine almond flour
 40 g Cocoa nibs
 7 g Fleur de sel
 2252 g Total weight


Mix the chocolate melted at 95°F (35°C) with the creamed butter.
 Gradually add the cold eggs. Combine the mixture with the flour, confectioner's sugar, almond flour, the ground nibs and fleur de sel.
 Briefly mix all these ingredients together. Immediately spread the mixture out.
 Bake at 300°F (150°C).

TONKA CARAMEL

160 g Heavy cream 36%
 2 g Madagascan vanilla bean
 0,5 g Tonka beans
 20 g Glucose DE38/40
 160 g Sugar
 45 g Salted butter
 387,5 g Total weight

Infuse the cream with the vanilla and grated tonka.
 Sift out any pieces of bean, add in more cream if necessary and combine the glucose.
 Cook the sugar in several stages to make a light-colored caramel.
 Deglaze with the salted butter.
 Add the hot cream and cook the mixture at 235°F (108°C).

MILLOT 74% DESSERT GANACHE

390 g Heavy cream 36%
 65 g Invert sugari
 300 g MILLOT 74% 
 755 g Total weight

Bring the cream and the invert sugar to a boil.
 Slowly combine with the chocolate.
 Immediately mix using an immersion blender to make a perfect emulsion.
 Use your ganache straight away or leave to set until you are satisfied.

CARAMELIZED NIBS

35 g Sugar
 12 g Water
 65 g Cocoa nibs
 5 g European-style butter
 117 g Total weight

Cook the sugar and water at 244°F (118°C) then take it off the heat and add in the cocoa nibs.
 Mix until the sugar sets.
 Separate out the nibs.
 Put the mixture back on the heat and caramelize it.
 Once it is cooked, add a knob of butter and cool it on a marble surface, stirring all the while, so you can separate out all the nibs.

MONTAGE ET FINITION

Prepare the shortcrust pastry, caramel and ganache.

Between two guitar sheets, spread the shortcrust pastry out to a thickness of 2mm.

Cut it into 7cm disks and make a 4cm hole in the middle of two out of every three to create rings.

Bake at 300°F (150°C) for 20 minutes. Give them a coating of cocoa butter.

Spread the disks out between two guitar sheets decorated with pre-set chocolate.

Cut out 7cm thick disks and pierce some 3cm holes.

Use a piping bag with a plain, round nozzle to pipe the ganache onto the disk, then put a chocolate ring in place.

Repeat at the other side to make a third layer.

Finish by filling the middle of the disk with a spiral of caramel and adding on some caramelized cocoa nibs.