

Guanaja 70% Heart of Ice

©2020 Valrhona - Philippe Barret - L'école Gourmet Valrhona - Reproduction prohibited, all rights reserved. Images are non-contractual.


VALRHONA
Let's imagine the best of chocolate®

Makes 8 pieces

Uses 8 half-sphere "Pavoni"

silicone moulds

GUANAJA 70% HEART OF ICE

An original *École Gourmet Valrhona* recipe

FLOURLESS GUANAJA 70% SPONGE

- 45g Butter
- 200g Egg whites
- 65g Caster sugar
- 50g Egg yolks
- 195g **GUANAJA 70% chocolate**

GUANAJA 70% ICED MOUSSE

- 335g Whipping cream 35%
- 100g Egg whites
- 165g Caster sugar
- 250g **GUANAJA 70% chocolate**

BUCKWHEAT STREUSEL

- 100g Butter
- 100g Buckwheat flour
- 100g Brown sugar
- 100g Finely ground almonds
- 4g Salt

GUANAJA 70% GLAZE

- 125g Water
- 150g Caster sugar
- 150g Glucose syrup
- 100g Sweetened condensed milk
- 10g Gelatine powder
- 60g Water
- 125g **GUANAJA 70% chocolate**

FLOURLESS GUANAJA 70% SPONGE

Melt the **GUANAJA 70%** chocolate and butter at approx. 50°C. Beat the egg whites, adding in the sugar as soon as you start doing so to make sure you obtain a totally smooth mixture. Add a small amount of beaten egg white to the chocolate and butter mixture, followed by the egg yolks. Use a whisk to smooth out your mixture. Finish off by adding the remaining egg whites.

Spread 500g of mixture on a 30 x 40cm tray and bake at 180°C for approx. 12 to 15 minutes.

Once the sponge has been baked and cooled, use a round cutter to cut it to the same size as the silicone moulds' base. Set aside.

GUANAJA 70% ICED MOUSSE

Heat the egg white and sugar mixture in a bain-marie, whisking it all the while until it reaches 55-60°C, then whisk it in a blender until it has cooled. Melt the **GUANAJA 70%** chocolate at 55°C and whip the cream until it has a mousse-like texture. Emulsify the chocolate by adding in the smallest possible quantity of cream until you have an elastic, glossy texture.

Add in the meringue mixture as soon as it is out of the blender. Mix it in gently and finish off by adding the remaining whipped cream. Immediately pour it into half-sphere moulds and place a disc of flourless chocolate sponge on top of each one. Freeze.

BUCKWHEAT STREUSEL

Mix together the brown sugar, finely ground almonds, flour and salt.

Cut the cold butter into small cubes.

Add the butter and mix using the paddle attachment in a stand mixer until you obtain a homogeneous dough.

Form small, evenly sized balls on a silicone-coated mat and bake at 150-160°C for approx. 14-16 minutes.

Use once cool.

GUANAJA 70% GLAZE

Use the sugar, water and glucose to make a syrup over medium heat.

Add the sweetened condensed milk and rehydrated gelatine.

Make an emulsion by combining the mixture (split into 3 batches) with the melted **GUANAJA 70%** chocolate. Mix in an immersion blender until the emulsion is perfectly smooth, taking care not to incorporate any air.

Store in the refrigerator for at least 3 hours and use at 35°C.

ASSEMBLY

Once you have made the half-spheres, turn them out and place them on a rack so you can glaze them tidily. Once this has been done, delicately arrange some buckwheat streusel around the edges.

Serve chilled.