

ALBERIC AND ANTOINETTE

A RECIPE BY FRÉDÉRIC BAU, EXPERIMENTAL PASTRY CHEF AT VALRHONA



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“ 100 years... of sharing, love of chocolate, emotions, discussions, boldness, loyalty, visions, respect, ambition; of passion for what we do and for spending time with you all. This dessert represents the outline of our story. It has the solidity of a rock, there's something rational about it, although the fluctuations of its surface do remind us of life's ups and downs. Inspired by Arman, this seemingly disorganized tangle of ovals in fact symbolizes taking flight, excelling, and its wild swirls of chocolate reflect the energy deployed over the last hundred years to achieve our dreams and ambitions. Know where you are coming from, to know where you are going. ”


VALRHONA
Let's imagine the best of chocolate®

MAKES 12 12 × 12 × 4.5CM SQUARES**INDULGENT KOMUNTU 80% SPONGE**

280g	Skimmed milk
210g	KOMUNTU 80%
120g	Pasteurized egg whites
100g	Sugar
45g	Oil-free almond flour
30g	Toasted almond flour
15g	Plum kernel oil
120g	All-purpose flour
7g	Baking powder
927g	Total weight

Heat the milk and create an emulsion with the chocolate.
Add the cold egg whites, sugar, almond powder, oils, flour and baking powder.
Whisk vigorously by hand or in a mixer for a few seconds until smooth.

KOMUNTU 80% GANACHE

1300g	Whole milk
40g	Potato starch
110g	Glucose DE60
715g	KOMUNTU 80%
2165g	Total weight
1920g	Total weight after cooking

Boil the milk, starch and glucose together for 4 minutes, stirring all the time.
Emulsify the chocolate by gradually adding the hot milk a third at a time.
Mix for a few seconds with an immersion blender to complete the emulsion.

Tip: when making large quantities, use a closed-loop pasteurizer.

CREAMY KOMUNTU 80% GANACHE

970g	Komuntu 80% Ganache
230g	UHT heavy cream 36%
1200g	Total weight

Add the cold UHT heavy cream to the Komuntu ganache and mix for a few seconds with an immersion blender.

VANILLA CREAMY GANACHE

845g	Creamy Komuntu 80% ganache
10g	Organic vanilla bean paste
855g	Total weight

Add the organic vanilla bean paste to the creamy Komuntu ganache.
Mix and leave to set in the refrigerator for 5 or 6 hours.

KOMUNTU 80% MOUSSE

1070g	Whole milk
70g	Potato starch
955g	KOMUNTU 80%
1510g	Heavy cream 36%
3605g	Total weight

Boil the milk and potato starch for 3 to 4 minutes, until the texture is glossy and silky.
Emulsify the chocolate, mix for a few seconds with an immersion blender to complete the emulsion.
Add the frothy whipped UHT cream at 100/105°F (38/40°C).

KOMUNTU 80% SPRAY MIX

700g	KOMUNTU 80%
300g	Cocoa butter
1000g	Total weight

Melt all the ingredients together then spray at a temperature of 105/115°F (40/45°C).

ASSEMBLY

Make the sponge batter. Pour the batter into a 40 × 60cm frame (Matfer). Leave to sit for 1 or 2 hours before baking if possible. Bake at 340/355°F (170/180°C) for 12/15 minutes. Make the Komuntu ganache. Pour 950g of Komuntu ganache onto the cooled sponge still in its frame. Leave to set for 5/6 hours in the refrigerator. Make the creamy ganache. Take 600g of the creamy ganache to make the whipped ganache. Leave to set for at least 5/6 hours. Then beat to soft peaks at medium speed. Make the vanilla ganache with the remaining creamy ganache. Leave to set. Once the sponge and ganache have crystallized and cooled, cut them into 12 squares of approximately 9.5 × 9.5cm. Arrange approximately 50g of whipped ganache on each square. Using a tablespoon, on each square, create a dip for the vanilla creamy ganache. Freeze for a few minutes, then fill each dip with 50g creamy vanilla ganache. Freeze. Place each square in a 12 × 12 × 4.5cm frame. Fill to the top with Komuntu mousse (approximately 300g per frame), then fill in the sides with a piping bag to avoid air bubbles. Place some Komuntu mousse on top and use the back of a tablespoon to create an appealing texture. Freeze again.

DECORATION

Make the spray mix. To help the spray mix adhere perfectly to the desserts, start by applying a thin layer of Absolu Cristal glaze diluted in 10% hot water. Use a spray gun to apply a fine coating. The tempered chocolate decoration is made using a cone, just as it was 100 years ago. The number 1 is coated in gold leaf.