

Black Forest Sustainable



COMPOSITION

1 - Cocoa Short Crust
2 - Cocoa Sponge
3 - Soaking Syrup
4 - Filling
5 - Chocolate Mousse
6 - Whipped Cream
7 - Chocolate Shavings

8 - Glaze

Cocoa short crust 30 g

Ingredients

<i>Patacrout</i>	970 g
<i>Mimetic incorporation</i>	400 g
Whole Eggs	100 g
<i>Belcolade Noir Selection 55% CT</i>	30 g

Working Method

Use the mimetic incorporation at room temperature. In a mixing bowl with a paddle attachment, mix all ingredients together. Laminate the dough at 3 mm and cut to a diameter 1 cm bigger than the mousse.

🕒 12 ▶ Oven Type: Deck 🌡️ Top Temperature: 180
🌡️ Bottom Temperature: 180 ➡️ closed

Cocoa Sponge 12 g

Ingredients

<i>Tegral Biscuit</i>	475 g
<i>Belcolade Cocoa Powder CT</i>	25 g
Whole Eggs	375 g
Water	50 g

Working Method

Whip all ingredients together for 6 minutes at high speed. Spread on one tray 60X40 and bake.

🕒 4 ▶ Oven Type: Deck 🌡️ Top Temperature: 180
🌡️ Bottom Temperature: 180 ➡️ closed

Soaking syrup 8 g

Ingredients

Water	1000 g
Sugar	125 g
<i>PatisFrance Starfruit Griotte</i>	125 g

Working Method

Bring water and sugar to a boil. let cool down and add the starfruit griotte

filling 20 g

Ingredients

<i>Topfil Finest Cherry 70%</i>	0 g
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Working Method

Pipe the Topfil in a half-sphere silicon mould and freeze.

Chocolate mousse 20 g

Ingredients

<i>Festipak</i>	500 g
<i>Belcolade Noir Selection 55% CT</i>	510 g
<i>Passionata</i>	500 g

Working Method

Warm-up the festipak to 80C pour over the chocolate.
Cool down to 35C.
Add the lightly whipped passionata.

Whipped cream 8 g

Ingredients

<i>Passionata</i>	0 g
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Working Method

Whip the Passionata at medium speed to a stiff peak.

Chocolate Shavings 2 g

Ingredients

<i>Belcolade Noir Selection 55% CT</i>	0 g
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Working Method

Spread a thin layer of tempered chocolate on a marble slab let it set before scapping.

Glaze 5 g

Ingredients

<i>Glucose</i>	250 g
Whole Milk	150 g
Gelatin Powder	15 g
Water	75 g
<i>Belcolade Noir Selection 55% CT</i>	215 g
<i>Miroir neutre</i>	500 g

Working Method

Pre-soak the gelatin and water for at least 15mn.
Warm up the glucose and milk to a boil.
Pour over the chocolate and gelatin mass.
Add the miroir neutre.
Use an immersion blender for a good emulsion.
Let it set at least 12hours before using.
Use the glaze in between 35 to 40C on a mousse at -18 to -20C