

Criollo

Pure Elegance Recipe Inspiration.



Recipe

CHOCOLATE PATE SABLE

| | |
|---------------|--------------|
| Icing sugar | 180g |
| Flour | 460g |
| Buter | 220g |
| Almond flour | 60g |
| Cocoa powder | 30g |
| Whole eggs | 100g |
| Totaal | 1050g |

CHOCOLATE PATE SABLE

Mix all together and place in the frigde for 3 hours. Roll out to 4 mm an cut out 14 cm disks and bake in a oven of 180C for 15 minutes.

CRISPY INSERT

| | |
|-------------------------------|-------------|
| Sinfonia Cioccolato Latte 38% | 100g |
| Crue di cacao | 60g |
| Praline Delicrisp Noir | 100g |
| Totaal | 260g |

CRISPY INSERT

Mix all ingredients together. And spread on bake pate sable.

DARK CHOCOLATE GANACHE

| | |
|----------------------------------|-------------|
| Sinfonia Cioccolato Fondente 76% | 150g |
| Cream | 200g |
| Honey | 35g |
| Totaal | 385g |

DARK CHOCOLATE GANACHE

Heat up the cream and pour over the chocolate and honey. Mix well until smooth and place for 24 hours in a fridge. After cooling pipe on the insert and store in the freezer.

DARK CHOCOLATE WHIPPEDGANACHE

| | |
|----------------------------------|-------------|
| Liquid cream 35% Fat-1 | 150g |
| Sinfonia Cioccolato Fondente 76% | 150g |
| Liquid cream 35% Fat-2 | 200g |
| Lilly Neutro | 20g |
| Water | 20g |
| Totaal | 540g |

DARK CHOCOLATE WHIPPED GANACHE

- Bring th cream (1) to a boil and pour it over chocolate. Emulsify in order to obtain a shiny ganache.
- Rehydrate LILLY NEUTRO with water and add to it the cream (2), then add the mixture to the ganache and mix.
- Put it in the fridge (4°C) for one night.
- Whip the mixture in a planetary mixer at medium speed until light and frothy.

Assembly, layout and finishing

Fill silicon mold with the mousse and press in the insert, place in the freezer for at least 12 hours. After demolding spray with a orange/gold chocolate velvet spray and decorate. (see picture)

Enjoy this exciting recipe.

Featured Product(s)



Cacao pod



**Tartelette cup
7cm**