

# 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         |
| <b>Totaal</b> | <b>1050g</b> |

### 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        |
| <b>Totaal</b>                 | <b>260g</b> |

### CRISPY INSERT

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

### DARK CHOCOLATE GANACHE

|                                  |             |
|----------------------------------|-------------|
| Sinfonia Cioccolato Fondente 76% | 150g        |
| Cream                            | 200g        |
| Honey                            | 35g         |
| <b>Totaal</b>                    | <b>385g</b> |

### 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         |
| <b>Totaal</b>                    | <b>540g</b> |

## 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**