RED PERCEPTIONS



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FINO DE AROMA MASTER CHOCOLATIER

SERVINGS: -

INGREDIENTS:

Rich Huila 65% Mousse:

420g Fresh Cream 35%
250g Fresh Whole Milk
150g Egg Yolks
50g Sugar
10g Glucose (60de)
445g Dark Chocolate Huila 65%

Composed of Raw Cherries

350g Fresh Cherries
50g Sugar
6g Icing Glass
200g Cherries Pureé Sugar
10g Lemon Juice

Fund Madeleines:

350g Almond Flour
200g Sugar Veil
100g Inverted Sugar
540g Albums
150g Fresh Cream 35%
20g Cornstarch
100g Milk Chocolate Atlantico 33.5%
200g Macadamia Nuts

DIRECTIONS:

Rich Huila 65% Mousse:

For the Mousse make a custard base and then the supreme.

Make a custard based Boiling 250 grams of the fresh cream with the milk and pour over the egg yolks mixed previously (4 hours before) with sugar and glucose 60de. Bring to 85°C.

Make the supreme preparing an emulsion by pouring 570 grams of the custard little time for on coverage dissolved, to obtain a mixture elastic, smooth and brilliant. Verify that this temperature is at 35°C - 40°C. Add below the whipped cream, pour into molds parallelepiped [see assembly].

Composed of Raw Cherries:

Heat a portion of the puree with the gelatin previously soaked and sugar, followed by the addition of lemon juice, the rest of the puree and fresh cherries [see Assembly].

Fund Madeleines:

Stir in planetary equipped with the leaf all the ingredients except the chocolate.

Melt the chocolate and pour it over the previous mixture. Mix until the mixture is smooth.

Let the mixture stand 12 hours.

Bake in the molds for the high fluidity of the compound in the oven at 180 °C the valve closed [as a convection oven or static can have mismatches of temperature in the order of 10°C variables between the various models available on the market; if a static oven cook at 180 ° C in a ventilated we can work indicatively at 170 ° C because at this temperature reach the same intensity of cooking static] .

This biscuit develops and retains very little even after cooking the initial thickness , and is characterized by a high softness [see assembly] .

Heat a portion of the puree with the gelatin previously soaked and sugar, followed by the addition of lemon juice, the rest of the puree and fresh cherries [see Assembly].

INGREDIENTS:

Dark Spray Mixture:

700g Dark Chocolate huila 65%
300g Fino de Aroma´s Cocoa Butter

Crumble Chocolate:

250g Butter
350g Brown Sugar
230g Flour (90-100w)
280g Almond Flour
50g Cocoa Powder
Grated Lemon Peel
4g Salt

DIRECTIONS:

Dark Spray Mixture:

Dissolve all ingredients and mix. As a precaution to filter strainer [thick mesh] to remove any debris that otturerebbero holes dell'augello gun. Use at a temperature of 40-45 ° C for spraying.

Crumble Chocolate:

Mix the brown sugar with almond flour, cocoa powder, flour [90-100w] and salt.

Cut the cold butter into small cubes, add the lemon zest.

Add the first mixture and sandblast the mixture, be careful not to mount the dough in blasting fat island 2 proteins present in flour [gliadin and glutenin] that together would give elasticity to the mixture. In this way we will get the correct crumbly crumble.

Stabilize 1 hour in the fridge.

Spread the mixture on sheet of parchment paper or Silpat perforated [We recommend the use of a perforated tray to remove all the moisture from the crumble].

Bake at 150°C - 160°C the valve open.

Assembly and method

Pour the rich Huila 65% mousse inside the molds [colloidal] up to half, add the compost raw cherries.

Complete with remaining mousse. Cutting down to - 18°C. Remove from the mold and place on a wire rack for finishing. Stabilize in the blast chiller for 15 minutes, and spray it with the spray mixture to achieve the effect of velvet.

Place the bottom on the slate madeleines, place the finger sprayed with the help of a flat spatula. Add the crumble on the surface of the cake.

Finish with chocolate chips [transfer of] the sides of the finger, the surface finish with fresh cherries and leaves of horsetail.