

Double chocolate



For 12 individual cakes

Pate sable :

150g butter
1g sea salt
100g icing sugar
25g almond powder
50g eggs
250g flour

Cut butter into little cubes.
Mix all the ingredients except the eggs into a powder.
When the powder is really homogeneous, add the eggs.
Mix gently to obtain a homogeneous dough.
Film the dough and let cool in the fridge.

Guanaja Cremeux :

100g cream
100g milk
40g egg yolk
20g sugar
95g Guanaja Couverture
1g sea salt

Boil the milk and cream.
Pour on the mixed egg yolk and sugar. Pour in the pan and cook to 85°C.
Pour on the chocolate and emulsify. Add the sea salt.
Pour into stone insert mold. (silikomart) Freeze it.

Jivara whipped ganache :

188g cream
18g glucose syrup
18g inverted sugar
262g Jivara 40%couverture
450g cold cream

Boil the cream with sugars.
Pour on Jivara couverture. Mix with the hand blender.
Add the second cream weighing and mix it. Let it cool one night.
The next day, whip the cream to the consistence you want.
Use directly

Milk chocolate velvet :

100g milk chocolate
couverture
100g cocoa butter

Melt the milk chocolate and the cocoa butter to 45°C, mix,
sift and spray directly.

Chocolate mirror glaze :

111g water
222g sugar
222g glucose syrup
148g sweet condensed milk
185g dark 64%couverture
112g gelatin mass

Cook the water, the sugar and glucose syrup to 103°C.
Add the condensed milk.
Pour on the chocolate couverture and the gelatin mass, mix
with an hand blender.
Let it fix one night before using.
Use it at 35°C.

Montage :

Roll the dough to 2mm, détailler cut 6cm rings. Pour on a silpain (micro perfored silicon baking sheet) and cook at 165°C about 10 minutes.

For the cakes, realise a reverse mounting, pipe the whipped ganache into silikomart «stone» mold, line the mousse on every sides, deposit the insert.

Smooth the cakes with the whipped ganache. Freeze it.

Pipe also full whipped ganache molds (on the picture, I used a 3cm half shpere mold) or a « stone » insert mold, as you want. Freeze it too.

Unmold the frozen cakes, glaze them with the 35°C chocolate glaze.

Deposit cakes on the cooked sable.

Spray the little whipped ganache half spheres with the milk chocolate velvet.

Deposit on the cake. Add a black chocolate ring and golden chocolate biscuit square.

For finishing, grate some milk chocolate with a microplane.

