

Babi



Pour environ 12 entremets individuels

Cocoa sponge :

35 g egg yolk
100g eggs
75g sugar
80g egg white
40g sugar
30g flour
30g cocoa powder

*Whipp the egg yolk, the eggs and the sugar.
Whipp the egg white with the 40g of sugar.
Swift the flour and cocoa powder together.
Mix softly the two whipped mixs add the powders.
Pour into a baking plate, cook at 170°C during 8 minutes.*

Sautéed bananas :

1 arachid oil spoon
300g bananas

Heat the oil in a frying pan, add the bananas and sauté them, pour in an insert mold and freeze.

Peanut confit :

90g water
25g sugar
15g gelatin mass
120g peanut butter
20g 100% peanut paste
0.5g sea salt

Boil the water and the sugar. Add the gelatin mass.
Pour on the peanut butter and paste, mix.
Add the salt.
Mix with an hand blender.
Pipe on the banana frozen insert, freeze it.

Bitter chocolate mousse :

200g 60% cocoa dark couverture
100g cocoa paste (100%)
50g cocoa butter
280g egg white
90g sugar

Melt the couverture, the cocoa paste and butter to 45°C.
Whipp the egg white with the sugar.
Mix gently the whipped egg white and the cocoa mix, use directly.

Dark chocolate spray :

150g dark couverture
150g cocoa butter

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

Chocolate sponge cake :

100g sugar
5g flour
10g cocoa powder
100g egg yolk
150g egg white
1 gas cartridge

Mix all the ingredients.
Add the food coloring.
Pour in the siphon, close it and add the gas cartridge.
Shake.
Garnish plastic cups to 1/3 of their size, cook around 1 minute in the microwave. Turn the cups and let cool down before unmolding the cakes.

Montage :

Cut about 12 discs of 4cm in diameter in the cocoa sponge.

For the cake assemble inside out, pipe the chocolate mousse in the silikomart "stone" mold, line the edges, then deposit the double banana / peanut insert with the confit towards the bottom of the cake.

Pipe the mousse until the 85% of the mold, deposit the biscuit, smooth then freeze.

Unmold the frozen desserts, spray with the black gun.

Decorate with a piece of cocoa sponge cake, peanuts and peanut skins, peanut confit dots and pieces of gold leaf.

