

## *Kintsugi*



*For 12 individual cakes*

### ***Biscuit Joconde :***

*165g sugar  
165g almond powder  
200g eggs  
50g flour  
35g butter  
135g egg white  
35g sugar*

*Beat the eggs, sugar, almond powder and flour on the ribbon with a mixer.  
Whipp the egg whites and squeeze them with the 35g of sugar. Melt the butter  
Gently mix the two assembled mixes, add the melted butter, pour onto a baking plate and then bake at 170 ° C for about 10 minutes.*

### Cognac cremeux :

125g milk  
125g cream  
50g sugar  
10g powdered milk  
40g egg yolk  
20g cognac XO  
21g gelatin mix

Heat the milk, cream and milk powder.  
Mix the yolks with the sugar, pour in the milk.  
Cook the cremeux to 85°C. Add the cognac and gelatin then mix.  
Pour into an insert mold and freeze.

### Licorice mousse:

135g milk  
65g cream  
9g powdered milk  
40g licorice candy (haribo)  
20g licorice stick  
75g sugar  
20g egg yolk  
35g gelatin mix  
200g whipped cream

Boil the milk, cream, milk powder and chopped licorice candies.  
Pour over the yolks and sugar.  
Cook to 85°C. Strain.  
Add the gelatin and cool to 30 ° C.  
Add the whipped cream and mix.  
Assemble the dessert directly.

### Appareil à pistolet noir :

150g dark couverture  
150g cocoa butter  
Qs. Black coloring

Melt the cocoa butter and the couverture together at 45° C, add the coloring, mix then filter, spray.

### Assembly :

Cut out about 12 cookies with the cookie cutter provided with the mold.

For the entremets, make an upside down, pipe the licorice mousse in the "Zen" mold of Silikomart, line the edges, then place the cognac cremeux insert.

Pipe the licorice bavaroise to 90% of the mold, place the cookie, smooth and then freeze.

Unmold frozen desserts, spray with black pistol machine.

Make lines of neutral glaze with a cone, then glue small pieces of gold foil along these lines.

