

Clint Eastwood (Chocolate and Caramel)



For a 6 person cake

Pecan nut soft sponge :

125g brown sugar
100g eggs
33g icing sugar
150g pecan nut powder
0.5 salt
142g brown butter
70g flour
4g baking powder
167g egg white
25g brown sugar

Blanchir les œufs, la cassonade, le sucre glace, la poudre de noix de pécan torréfiée, le sel, ajouter le beurre noisette tempéré, puis la farine tamisée avec la levure. Terminer en ajoutant les blancs d'œufs montés et serrés avec la cassonade.
Etaler le biscuit sur plaque.
Ajouter des morceaux de noix de pécan et de caramel mou. Cuire à 165°C.

Soft caramel :

125g cream
½ vanilla pod
75g glucose
75g sugar
35g butter
1g sea salt

Boil the cream with the vanilla, let infuse 30 minutes at least.
Melt the glucose in the pan, add the sugar in three time. Realise a clear caramel, add the cream.
Cook to 112°C.
Let warm the caramel and add the butter and the salt.

Caramel cremeux :

40g sugar
125g cream
125g milk
10g powdered milk
40g egg yolk
21g gelatin mix

Boil milk, cream and milk powder.
Cook the sugar dry to make a caramel. Decant the caramel.
Pour over the yolks while whisking.
Cook the cream to 85°C.
Add the gelatin. Pour into mold. Freeze.

Caraïbe chocolate mousse :

205g milk
255g Caraïbe 66%couverture
340g whipped cream

Boil the milk, pour on the couverture.
Whipp the cream.
Let the « ganach » cooling to 40°C. Add the whipped cream,
mix softly and use directly.

Chocolate mirror glaze :

111g water
222g sugar
222g glucose syrop
148g sweet condensed milk
185g dark 64%couverture
112g gelatin mass
Qs. black food coloring

Cook the water, the sugar and gluose syrop 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.

Assembly :

Cut a 16 cm diameter disc into the pecan sponge, pipe a caramel spiral and freeze it.

For the entremets, make an upside-down assembly, pipe the mousse in the circle mold, line the edges, then place the caramel cremeux frozen insert.

Pipe the mousse up to 75% of the mold, place the cookie, smooth and then freeze.

Mold a pleated "top" circle from Pavoni with the rest of the mousse and freeze.

Unmold frozen cake, glaze with black glaze heated to 35 °C.

Spray the upper part with the Dulcey pistol device then place on the glazed dessert.

Surround the entremets with two Dulcey chocolate circles, 3 and 1.5cm high.

Decorate the dessert with caramel dots, small pieces of gold leaf and Dulcey chocolate leaves, you can sprinkle a little caramel powder.

