





CARAMÉLIA 34 %

THE SWEET CARAMEL DELICACY

CARAMÉLIA is smooth, gourmande and generous. From the first seconds, its milky velvetiness captivates, before revealing its intense and strong creamy caramel flavour, subtly enhanced by savoury hints of shortbread.

PACKAGING	COMPOSITION	INGREDIENTS	APPLICATION	SHELF LIFE*	STORAGE
 Chocolate bean 3 kg Code: 7098	Milk chocolate couverture. 34% cocoa min, 34,5% sugar, 20% whole milk, 38% fat.	Sugar, cocoa butter, caramel (skimmed milk, whey, sugar, butter, flavoring), whole milk powder, cocoa beans, emulsifier: soya lecithin.	Particularly well suited for moulding. Other possible applications: coating, sauce, mousse, cremeux, glaze, decors, ice cream & sorbet, chocolate candy filling.	12 months	Keep in a dry, cool place at between 16°C and 18°C.
 20 g sample stick Code: 7097				10 months	

*Shelf life: from date of production



ENTREMETS CARAMÉLIA

An original recipe by David CAPY. "Meilleur Ouvrier de France 2007". Head Pastry Chef at L'Ecole du Grand Chocolat. Recipe made for 6 large cakes by 16cm in diameter.

Almond Sponge

1200 g / 40 x 60 cm frame

355 g Whole eggs
105 g Inverted sugar
175 g Caster sugar
105 g Almond meal
170 g Whipping cream 35%
190 g Cake flour
10 g Baking powder
140 g Melted butter

Combine the whole eggs, inverted sugar and caster sugar together. Stir the almond meal and flour, sieved with the baking powder, in. Pour the cream in followed by the 45/50°C warmed melted butter. Leave to rest in the fridge for few hours before baking. Spread 1200 g into a baking frame and bake the lot at 180°C for about 12 minutes.

CARAMEL CITRUS CREMEUX

150 g / inserts

220 g Caster sugar
80 g LIQUID CLARIFIED BUTTER
250 g Whipping cream 35%
125 g Lemon pulp
30 g Glucose
290 g CARAMÉLIA 34% MILK COUVERTURE
9 g Orange zest

Cook the caster sugar dry to caramel stage, stir the liquid clarified butter in and deglaze with the hot mixture of cream and orange zests. Pour about a quarter of the caramel mixture over the melted couverture stirring at the centre to create a core of emulsion. Keep the emulsion alive while pouring gradually the rest of the hot liquid. Stir the warm lemon pulp last and process the lot with a hand blender to perfect the texture. Leave the cremeux to crystallise in the fridge for few hours before piping.



BASIC CUSTARD

150 g / inserts

150 g Whipping cream 35%
150 g Whole milk
60 g Egg yolks
30 g Caster sugar

Bring the cream and milk to the boil, stir the combined egg yolks with caster sugar and cook the lot to 82/84°C until it thickens the back of a spoon. Strain through a fine sieve, use immediately or chill down quickly and store aside.

CARAMÉLIA CHOCOLATE MOUSSE

250 g / mould

355 g Basic custard
660 g CARAMÉLIA 34% MILK COUVERTURE
5 g Gelatine
530 g Whipping cream 35%

Soak the gelatine in a large quantity of cold water and drain. Stir the softened and drained gelatine in the hot custard. Start an emulsion by pouring gradually the hot custard over the melted couverture in order to get a smooth, shiny and elastic texture. Process the ganache with a hand blender to perfect the texture. The temperature of the ganache should be between 40 et 45°C to fold the whipped cream in. Stabilise first the emulsion with a little bit of whipped cream, if necessary. Once the texture is smooth, fold the remaining whipped cream in. Pour straight away and set in blast-freezer.

CHANTILLY CREAM

1000 g Double cream 40%
100 g Caster sugar
2 Vanilla beans
6 g Gelatine

Soak the gelatine in a large quantity of cold water and drain. Take a little amount of the cream and warm it to dissolve the softened and drained gelatine in. Combine all ingredients together and set aside in the fridge. Whip the cream to Chantilly texture when needed.

EXTRA FLUID DARK COUVERTURE

700 g GUANAJA 70% COUVERTURE
300 g COCOA BUTTER

Melt both ingredients together, process with a hand blender and strain through a fine sieve. Use at a temperature between 40 and 45°C to spray.

PASSION FRUIT GLAZE

200 g fresh passion fruit pulp
60 g ABSOLU CRISTAL NEUTRAL GLAZE

Cut the fresh passion fruits in half and remove the pulp. Melt the neutral glaze and stir the fresh passion fruit pulp in.

ASSEMBLY AND FINISHING

Cut the almond sponge into 140mm discs and place inside cake rings of the same diameter. Using a pastry bag fitted with plain nozzle, pipe little drops of caramel cremeux (150 g). Blast-freeze the lot. Prepare 160 mm cake rings, lined with rhodoid plastic strips. Make the Caramélia chocolate mousse and pour about 250 g inside the cake rings. Immediately insert the frozen caramel cremeux and almond sponge disc and blast-freeze the lot. Remove the cakes from the rings. Whip the Chantilly cream to soft peaks. Using a pastry bag fitted with plain nozzle, pipe big drops of Chantilly cream on top of the chocolate mousse. Trim the sides to straight edge using a spatula. Set aside in the blast-freezer and spray the cakes with the extra fluid couverture. Decorate with a little bit of fresh passion fruit glaze and stick one in-house chocolate logo.

TABLETTE CARRÉ MÉLIA

An original recipe by David CAPY. "Meilleur Ouvrier de France 2007". Head Pastry Chef at L'Ecole du Grand Chocolat. Recipe made for 40 half-block moulds (ref: 6519) of each flavour.

CARAMÉLIA GANACHE

230 g Whipping cream 35%
70 g Inverted sugar
575 g CARAMÉLIA 34% MILK COUVERTURE
105 g Butter
8.5 g Orange zest

Bring the cream with the inverted sugar and orange zest to the boil. Strain through. Pour the hot cream gradually over the melted Caramélia couverture stirring in the centre with a rubber spatula to create a core of emulsion. This texture should be kept until the end of mixing. As soon as the ganache reaches 35 / 40°C, process the butter in with a hand blender making sure not to incorporate any air bubbles in. **The temperature of the ganache must be below 30°C to be poured inside the moulds.**

SALTED BUTTER CARAMEL GANACHE

220 g Caster sugar
120 g Glucose
240 g Whipping cream 35%
240 g CARAMÉLIA 34% MILK COUVERTURE
60 g COCOA BUTTER
60 g Inverted sugar
120 g Salted butter
QS Fine flower of salt

Bring the cream with the glucose and inverted sugar to the boil. Cook the caster sugar dry to caramel stage and deglaze with the hot liquid. Pour the hot cream gradually over the Caramélia couverture and cocoa butter both melted beforehand, stirring in the centre with a rubber spatula to create a core of emulsion. This texture should be kept until the end of mixing. As soon as the ganache reaches 35 / 40°C, process the butter in with a hand blender making sure not to incorporate any air bubbles in. **The temperature of the ganache must be below 30°C to be poured inside the moulds.**



ASSEMBLY

Mix a little bit of sparkling gold powder with alcohol such as liquor. Using a brush, spatter tiny gold drops inside the moulds. Temper some Caramélia 34% milk couverture and coat the chocolate block moulds (ref: 6519). Turn over and leave the chocolate couverture to drip for few seconds. Scrape any excess of chocolate and leave to crystallise. Trim the moulds' edges neat. It may be possible to coat a second layer in before the chocolate has completely set (facultative option or pat the moulds according to the wanted thickness). Fill half of the moulds with one ganache and the second half with the other. Leave to crystallise for at least 24 to 36 hours minimum at 17°C with 60% of hygrometry. Close the chocolate blocks with more tempered couverture smoothing over with a confectioner scraper. Leave to crystallise.

Pastry chef's tip: Assemble two different half-blocks together with a drop of chocolate in a way to offer your customers 2 flavours to share on one unique full chocolate block...