

CRÉATION GOURMANDE

"SAVEUR NOISETTE LACTÉE"

An original recipe by David CAPY - Best Craftsman of France 2007 - Head Pastry Chef at L'Ecole du Grand Chocolat.
Recipe made for 1 frame by 34 cm a side and 10mm high.

"XOCOLINE NOISETTE LACTÉE" GANACHE

370 g whipping cream 35%
80 g Maltitol sweetener
810 g XOCOLINE LACTÉE 41%
couverture
1,5 vanilla bean
160 g hazelnut paste
30 g COCOA BUTTER
125 g butter

Bring the cream and the Maltitol with the split and scraped vanilla bean to the boil; strain through.
Pour the hot liquid progressively over the hazelnut paste, melted chocolate and cocoa butter. Start to emulsify by stirring at the centre of the mixture with a rubber spatula to create an elastic and shiny core. This texture should be kept until the end of mixing.
As soon as the temperature of the ganache reaches 35/40°C, incorporate the butter cut in dice with a hand blender.
Set one 34 cm a side frame by 10 mm high on a plastic sheet spread with a very thin layer of Xocoline Lactée 41% beforehand.
Pour the ganache into the set frame and leave to crystallize for about 24 to 36 hours at 17°C and 60% hygrometry.



HAZELNUT PASTE

500 g whole hazelnuts

Roast the whole hazelnuts to the core in 150/160°C set oven. Cool down on a marble bench and peel them with a coarse sieve, wire grid or else.
Process the hazelnuts in a food processor until the oil comes out and stop when the wanted thickness of the grains has been reached.
Store in the airtight containers at 4°C.

COATING

Pre-coat the ganache frame with a very thin layer of Xocoline Lactée 41% and cut into 44 x 14 mm rectangles using a cutting guitar device.
Just before coating, tilt the rectangle ganache fillings on their sides.
Like this, the chocolate bonbons will be slightly higher and longer but all in finesse.
Coat the chocolate fillings with tempered Xocoline Lactée 41%.

Finishing

On a plain plastic sheet, make some stripes with a mixture of 30/32°C tempered cocoa butter and dark chocolate colour food colouring.
Once the cocoa butter has set, brush the entire surface with gold powder.
As soon as the ganache fillings are chocolate coated, place the plastic transfer sheet on top pressing down flat with a dipping fork.
Leave to crystallize before snapping the décor sheets off.



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CRÉATION GOURMANDE





XOCOLINE LACTÉE 41%: NO ADDED SUGARS

THE PLEASURE OF MILK CHOCOLATE WITH NO ADDED SUGARS.

XOCOLINE LACTÉE 41% enhances the pure and balanced taste of milk and chocolate.
This chocolate couverture unveils delicate aromas, feels extremely soft and is just sweetened, wrapped around with a bittersweet hint.

Its delicate taste will allow harmonious combinations
and will marry with elegance any chosen flavours.

PACKING	COMPOSITION	INGREDIENTS	APPLICATIONS	BEST BEFORE	STORAGE
 3 x 1 kg Blocks Code: 6972	Cocoa 41%, Whole milk 23.6%, Maltitol sweetener 34.3%, Fat 40.2%.	Sweetener: Maltitol, cocoa butter, whole milk powder, cocoa beans, natural vanilla extract, soy lecithin emulsifier.	Blocks, coating, chocolate candy filling, ice-cream and sorbet, glaze, cremeux, mousse, decoration, sauce.	12 months	Store in a cool and dry area at a temperature between 16° and 18°C
 Sample sticks 20g Code: 6973	ENERGETIC VALUE 521 kcal/2154 kJ				



AUX SOURCES DU GRAND CHOCOLAT®

CRÉATION GOURMANDE

No added sugars

This chocolate is made without any added sugars which mean that no sugars in any forms had been added during the manufacturing process (eg: saccharose, honey, fruit juice concentrates... used for their sweetening properties). But it contains natural sugars present in the raw ingredients used in the recipe (eg.: milk).

In order to get a balanced sweet flavour, Maltitol sweetener has been added in to replace the saccharose.

AVANTAGES

- 1 - A sweet taste identical to traditional chocolate.
- 2 - Applications and uses are identical to all other Valrhona chocolates.
- 3 - A very smooth melt-in-the-mouth sensation on the palate.

The feeling consumers expect to find when eating chocolate, is pleasure. Maltitol gives chocolate the amount of sweetness required while allowing the cocoa flavours to develop freely.

The Maltitol

Maltitol is not a heavy sweetening agent. It is a polyol obtained from maltose, which is sugar found naturally in corn (maize) or wheat. Its sweetening power (0.9) is close to saccharose (1)

*Excessive consumption of Maltitol may have a laxative effect.
Quote to be mentioned if the finished product contains more than 10g for 1000g.*

Maltitol Suppliers

LOUIS FRANCOIS
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BP 402
94104 Saint Maur des Fossés Cedex
Tél. : +33 (0)1 49 76 51 80
Fax : +33 (0)1 49 76 51 99
www.louisfrancois.com
e-mail: info@louisfrancois.com

Packaging:

- Maltitol (powder form): sacs de 5 kg



CRÉATION GOURMANDE

ENTREMETS XOCOLINE LACTÉE

An original recipe by Nicolas SERRANO, Pastry Chef Trainer at "l'Ecole du Grand Chocolat".
Recipe made for 3 cakes by 16 cm in diameter.

HAZELNUT SHORTBREAD with Maltitol

100 g butter
100 g Maltitol sweetener
50 g raw hazelnut meal
40 g whole eggs
190 g soft flour
2 g fine salt

Proceed to a first mix with the soft butter, fine salt, Maltitol sweetener and roasted hazelnut meal. Add the eggs in without whipping the mass. As soon as the mixture is smooth, incorporate the flour in very quickly. Set aside in the fridge. Roll the dough out and bake it on baking paper at about 150/160°C until nice golden brown.

XOCOLINE LACTÉE PRESSED SHORTBREAD BASES 120 g / 14 cm diameter disc

100 g butter
300 g hazelnut shortbread
120 g XOCOLINE LACTÉE 41% couverture

Crush the baked hazelnut shortbread into rough crumbs; stir the lukewarm melted butter in followed by the Xocoline Lactée couverture melted at 40°C. Mix well. Set aside.

CHOCOLATE SPONGE 1000 g / 40 x 60 cm frame

115 g egg yolks
300 g whole eggs
225 g Maltitol sweetener
190 g egg whites
85 g Maltitol sweetener
75 g soft flour
70 g COCOA POWDER

Whip the egg yolks with the whole eggs and Maltitol sweetener together. Meanwhile, whip the egg whites with the Maltitol sweetener. Fold progressively the two mixtures together sprinkling the sieved flour and cocoa powder over the bowl. Spread into the frame and bake at 180°C in convection oven for about 20 minutes.

Spicy FLAVOURS BAVAROÏSE with Maltitol

125 g / 14 cm in diameter disc

170 g whole milk
170 g whipping cream 35%
40 g star anis
15 g green aniseed
60 g egg yolks
65 g Maltitol sweetener
6 g gelatine
30 g cold water
350 g whipping cream 35%

The day before, infuse the star anis and green aniseed in the cold cream. Strain through and check the weight of the infused cream which should be 170 g. In a pan, bring the cream and milk to the boil. Mix the egg yolks with the Maltitol sweetener, combine the two mixtures together and cook the lot like custard. Soak the gelatine in a large volume of water and stir into the hot spicy custard. Cool the custard down to 30°C and fold the whipped cream in delicately.

BASIC CUSTARD with Maltitol

125 g whipping cream 35%
125 g whole milk
50 g egg yolks
25 g Maltitol sweetener

Bring the cream and milk to the boil. Mix the egg yolks with the Maltitol sweetener. Combine the two mixtures together and cook the lot to 82/84°C until it thickens the back of a spoon. Strain through a fine sieve and use straight away or chilled down quickly.

XOCOLINE LACTÉE CUSTARD CHOCOLATE MOUSSE

330 g / 16 cm in diameter disc

300 g basic custard with Maltitol
450 g whipping cream 35%
550 g XOCOLINE LACTÉE 41% couverture

Start an emulsion by pouring the hot custard gradually over the melted chocolate in order to get a smooth, shiny and elastic texture. Process the ganache with a hand blender to perfect the emulsion, making sure not to incorporate any air bubbles in. The temperature of the ganache should be about 40°C to fold the delicately the whipped cream in.

XOCOLINE LACTÉE EXTRA fluid COUVERTURE

600 g XOCOLINE LACTÉE 41% couverture
400 g COCOA BUTTER

Melt the cocoa butter with the chocolate couverture, mix well and strain through a fine sieve. Use at a temperature between 40/45°C to spray.

Assembly

Cut the chocolate sponge into 14cm in diameter discs and place inside cake rings of the same diameter. Weight the shortbread mixture out on top of the chocolate sponge and spread out with a fork without pressing down too much. Leave to crystallise and turn the chocolate sponge assembly upside down in the rings, so the crunchy base is at the bottom. Make and pour the spicy bavaroise on top of the chocolate sponge and blast-freeze. Get 160 mm in diameter cake rings lined with plastic strips ready. Make the Xocoline Lactée mousse and pour into the cake rings, immediately set the inserts in with the shortbread side up and freeze the lot.

Finishing

Remove the cakes from the rings. Draw some laces on top with the rest of the chocolate mousse decorating the cakes with depth. Spray the cakes with the extra fluid couverture. Decorate by sticking few pieces of pressed shortbread and one star anis on. Make a very supple chocolate ganache with a little bit of Xocoline Lactée and cream. Pipe the cakes with drops of chocolate ganache using a paper cornet bag. Finish the decoration with one in-house chocolate logo disc.

