

Dessert à l'assiette

CHOCOLATE MILLEFEUILLE BLACKBERRY COULIS



LA MANUFACTURE DU GOÛT

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1 frame, 40 x 60 cm

◆ MILLEFEUILLE

Spread two sheets of traditional puff pastry folded 5 times on a 40 x 60 cm baking tray. Once baked, sprinkle with icing sugar, in order to caramelize it. This will make it crunchy and form a separation layer between puff pastry and cream.

ALMOND BISCUIT 2 baking trays: 40 x 60 cm

Whole eggs	250 g / 8,81 oz
Caster sugar	175 g / 6,17 oz
	+ 80 g / 2,82 oz
White almond powder	175 g / 6,17 oz
Flour	50 g / 1,76 oz
Butter	40 g / 1,4 oz
Egg white	325 g / 11,46 oz
Egg white powder	2 g / 0,07 oz

Process: Using a whisk, beat eggs, caster sugar (175 g / 6,17 oz) and almond powder together. Add flour, melted butter and the egg whites beaten with the egg white powder until stiff and caster sugar (80 g / 2,82 oz). Bake in a frame, on a silicone sheet, on a perforated baking tray, at 210°C / 410° F, for 8 minutes. Set aside, till assembly phase.

◆ BLACKBERRY COULIS

Puréed blackberries	200 + 800 g / 7,05 + 28,2 oz
Gelatin sheet	24 g / 0,84 oz
Caster sugar	150 g / 5,29 oz

Process: heat up 200 g (7,05 oz) of puréed blackberry to 80°C (176° F). Add soaked gelatin and caster sugar. Add remaining puréed blackberry. Leave to cool down to 30°C / 86° F, then pour onto a layer of almond biscuit. Cover with a second layer of Joconde biscuit and deep-freeze.

◆ CHOCOLATE CONFECTIONER'S CUSTARD

Milk	1000 g / 35,27 oz
Caster sugar	200 g / 7,05 oz
Custard powder	80 g / 2,82 oz
Egg yolk	150 g / 5,29 oz
85% Dark Arcango couverture chocolate	250 g / 8,81 oz

Process: bring the milk to the boil. Add the mixture of egg yolks, caster sugar and custard cream powder. Bring to the boil while beating. Off the heat, add the hot melted chocolate. Mix and cool down.

◆ CHOCOLATE BUTTER CREAM

Milk	180 g / 6,34 oz
Egg yolk	140 g / 4,93 oz
Caster sugar	200 g / 7,05 oz
Butter	750 g / 26,45 oz
Italian meringue	350 g / 12,34 oz
85% Dark Arcango couverture chocolate	250 g / 8,81 oz

Process: mix egg yolks, sugar and milk together and bring to the boil. Beat with a whisk, until the mixture is cold, and blend melted chocolate and creamy butter in. Once cold, add Italian meringue in.

◆ CHOCOLATE MOUSSELINE CREAM

Chocolate confectioner's custard	700 g / 24,7 oz
Chocolate butter cream	1500 g / 52,91 oz

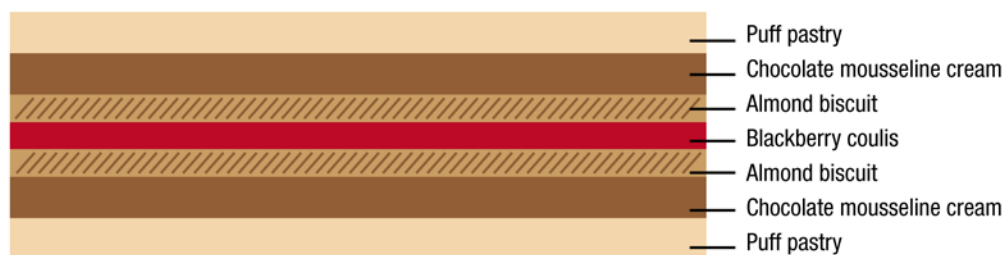
Process: Smooth the cold confectioner's custard using a whisk. Gradually blend chocolate butter cream in. Serve right away.

Setting out: Place a layer of baked puff pastry in a 40 x 60 cm frame. Cover with a 1 cm layer of chocolate mousseline cream. Lay the frozen layer of biscuit and blackberry coulis on top. Cover with a layer of approximately 1 cm of mousseline cream and top with a layer of baked puff pastry. Leave to set in the refrigerator and cut into individual portions or plated desserts.

Finish touch: sprinkle with icing sugar. Decorate with chocolate and berries.

85% Dark Arcango couverture chocolate
Réf. 20081

All the ready-to-use Chocolate Decorations shown on the photo are featured in our Produits de Laboratoire catalogue.



MANUFACTURE CLUIZEL

SAS Chocolaterie Michel Cluizel • Route de Conches • 27240 Damville
tél. +33 (0)2 32 35 60 00 • fax +33 (0)2 32 34 83 63 • www.cluizel.com

Capital de 1 000 000 € • SIRET 603 650 094 00023 RCS Évreux • NAF 1082 Z
TVA intra-communautaire : FR 64603650094

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