



Recipe created by **Jordi Puigvert Colomer**

**LA MANUFACTURE DU GOÛT**



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# MIROR

recipe for 10 units

## Riachuelo cocoa paste creamy

100 g **Riachuelo Plantation cocoa paste**  
225 g Milk  
85 g 35% FAT sour cream  
45 g Sugar  
6 g Pectin X-58

Mix the sugar and the pectin together. Mix the milk and the sour cream and heat at 40°C. Then add the sugar + pectin to the mixture and stir. Boil it. Take off the heat and pour slowly on the melted cocoa paste. Blend and pour into the desired molds. Put in the fridge and once it has set, leave in the freezer.

## Z•Karamel whipped ganache

380 g 35% FAT sour cream  
25 g Glucose syrup  
150 g **Z•Karamel**

Heat 80 g of sour cream with the glucose syrup. Pour onto the melted chocolate and mix. Add the rest of the cold sour cream. Leave for 6 hours in the fridge. Whip it and use it.

## Cocoa shortbread

210 g Flour  
40 g **Cocoa powder**  
150 g Butter  
90 g Icing sugar  
2 g Salt  
34 g Egg yolks

Mix the ingredients together with a flat beater except the egg yolks, until you obtain a sandy mixture. Add the egg yolks. Mix until you get a homogeneous mixture. Leave in the fridge for 2 hours then spread to a 3 mm height. Cut it at the desired size and bake for 13 minutes at 165°C. Cool down.

## Praliné and cocoa nibs sponge

70 g **Saveurs Praliné**  
120 g Butter  
135 g Whole eggs  
150 g Sugar  
130 g T-55 flour  
2.5 g Baking powder  
3 g Salt  
20 g **Organic cocoa nibs**

Mix with the flat beater, the praliné, the salt and the butter together. Whip the eggs and the sugar with the beater. Blend the two mixtures. Mix together the flour and the baking powder and delicately add it to the previous mixture. Spread 0.5 cm of the mixture on a tray and bake it in the oven at 180°C.

## Praliné and cocoa nibs ice cream

375 g Whole milk  
195 g 35% FAT sour cream  
24 g Milk powder  
170 g Dextrose  
240 g **Saveurs Praliné**  
50 g **Organic cocoa nibs**  
17 g Milk protein

Mix the milk and the cream together. Sprinkle the milk powder and the milk protein. At 40°C add the sugar. At 80°C, add the praliné and the organic cocoa nibs. Keep going until 85°C. Mature from 6 to 12 hours. Process in the ice maker.

## Cocoa sauce

150 g Water  
150 g 35% FAT sour cream  
240 g Sugar  
90 g **Cocoa powder**

Mix all the ingredients together and bake until you reach 103°C.

## Sandy praliné

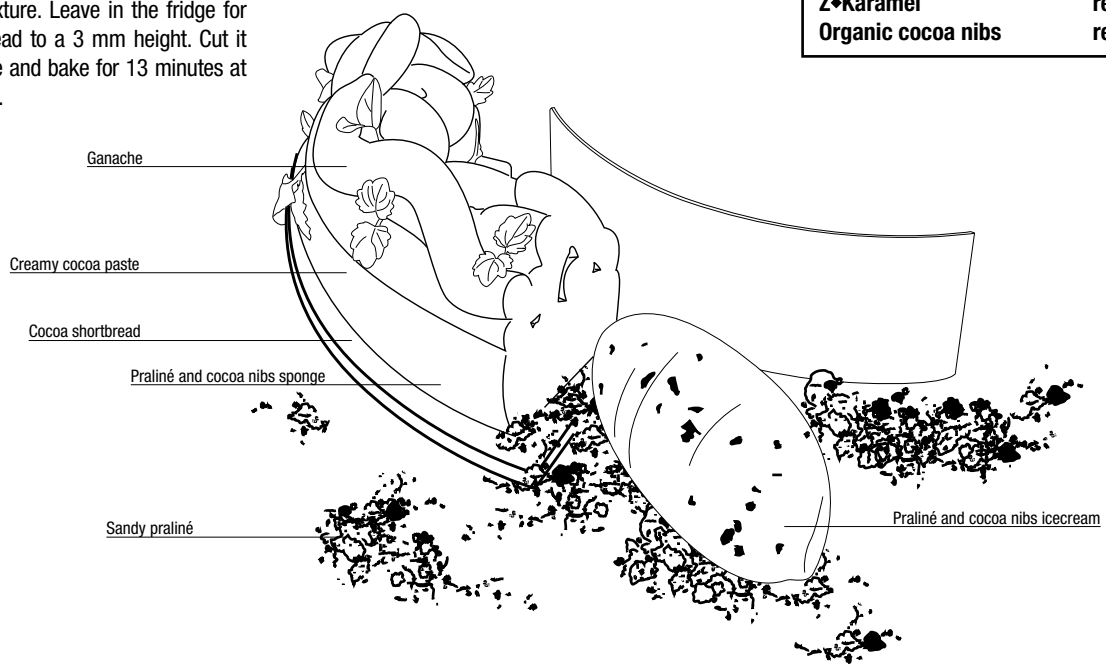
200 g **Saveurs Praliné**  
2 g Salt  
20 g Maltodextrine of tapioca

Mix all the ingredients together until you obtain a sandy mixture.

## Assembly and decoration

Bake the sponge between two circles about 2.5 cm apart. Once it's cooked and cold, pour the creamy on the top. Leave in the fridge. Whip the Z•Karamel whipped ganache. Using a star sleeve, top the ganache on the creamy. Let it harden and freeze. Cut segments of about 10 cm and spray them. Cut the shortbread 2 cm longer than the segments. Then place it in the plate. Place the sprayed segment on the top of the shortbread. Place on each side the chocolate decorations and the sandy praliné. End with the ice cream and grass decorations.

<b>Riachuelo Plantation cocoa paste</b>	ref. 20808
<b>Saveurs Praliné</b>	ref. 21015
<b>Cocoa powder</b>	ref. 21005
<b>Z•Karamel</b>	ref. 20460
<b>Organic cocoa nibs</b>	ref. 21800



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