



Recipe created by **Cédric Perret**

**LA MANUFACTURE DU GOÛT**



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"Le Clair de la Plume"  
France

# RIACHUELO CREAMY

15 units recipe

## Base cream

100 g Egg Yolks  
40 g Sugar  
300 g Cream  
200 g Milk

Make a custard like sauce.

## Riachuelo creamy

320 g Base cream  
140 g **Dark Riachuelo Plantation  
chocolate couverture**  
280 g Base cream  
160 g **Milk Riachuelo Plantation  
chocolate couverture**

Make the two creamy, emulsify well.

## Caramel

50 g Sugar  
40 g Sour cream  
30 g Smocked butter 1/2 salt

Make a dry caramel. Decant with the cream.  
Incorporate the butter.

## Cocoa shortbread

40 g Butter  
40 g Brown sugar  
40 g Almonds powder  
10 g **Cocoa powder**  
32 g Flour

Mix the butter and the flour together.  
Incorporate the powders. Bake in rectangles  
of 110 x 20 mm.

## Milky Ice-cream

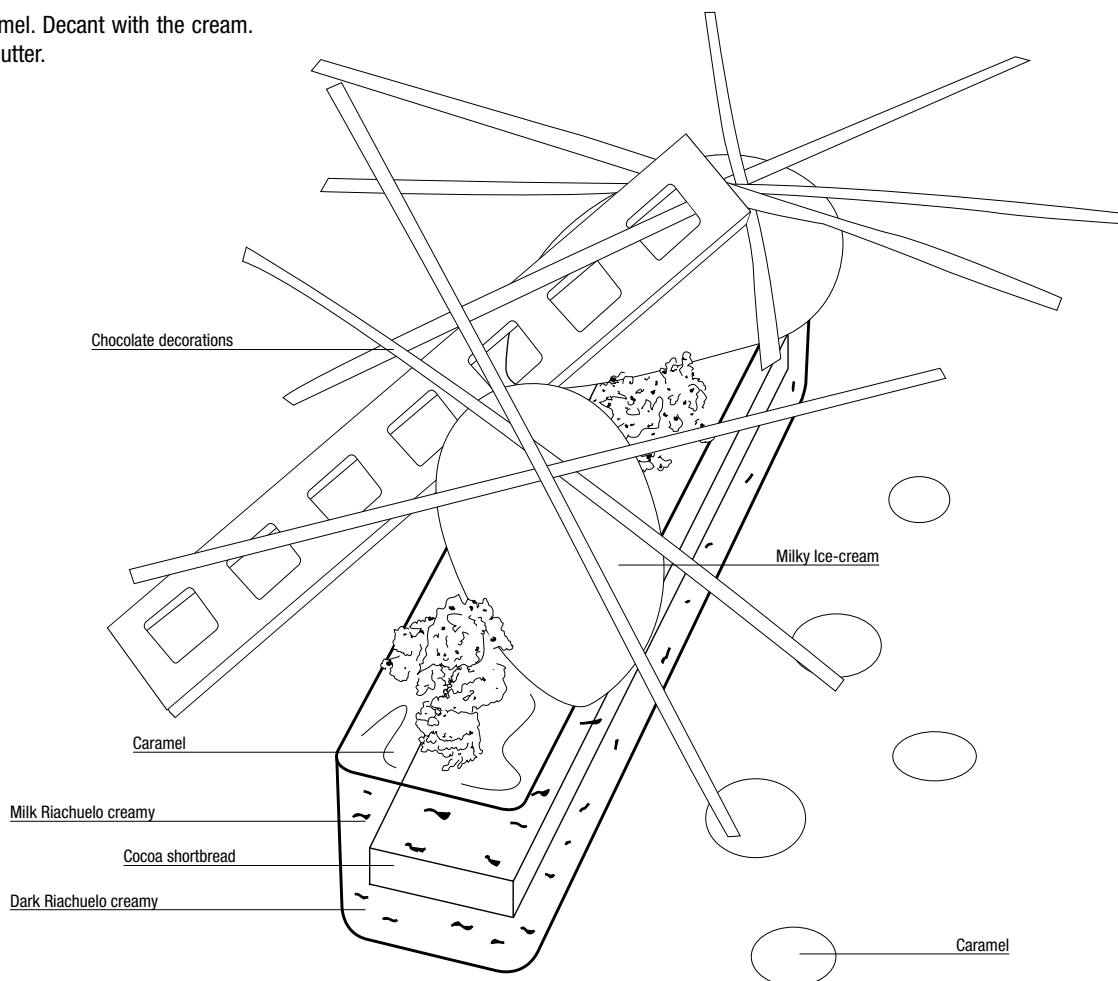
300 g Whole milk  
108 g 35% fat sour cream  
30 g 0% fat milk powder  
20 g Sugar  
52 g Dextrose  
5 g Inverted sugar  
3 g Ice stabilizer

Make the ice mix. Pasteurise at 86° C. Process  
in the ice maker.

## Assembly and decoration

Fill the Façonables® with 30 g of dark  
Riachuelo creamy. Add the shortbread, then  
25 g of milk Riachuelo creamy. Finish with the  
caramel up to the top of the shell. Put the ice  
cream quenelles, then decorate.

<b>Dark Riachuelo Plantation chocolate couverture</b>	ref. 20586
<b>Milk Riachuelo Plantation chocolate couverture</b>	ref. 20588
<b>Cocoa powder</b>	ref. 21005
<b>Stick airshaped</b>	ref. 24305
<b>Cups Dark Rectangle</b>	ref. 23430



MANUFACTURE CLUIZEL

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