



Recipe created by **Nicolas Bacheyre**

LA MANUFACTURE DU GOÛT



Nicolas Bacheyre

Pastry Chef - Un dimanche à Paris

SWIRLS OF LOVE

Cake for two - Recipe for 3 cakes

Cocoa and fleur de sel streusel

130 g	Unsalted butter
60 g	Brown sugar
110 g	Almonds powder
110 g	Flour
15 g	Cocoa powder
1 g	Fleur de sel
110 g	Z•Karamel couverture
25 g	Cocoa butter

Use the flat beater to whisk the softened butter and the sugar. Add successively the almond powder, the flour, the cocoa powder and the fleur de sel. Spread the mixture between two sheets of greaseproof paper (4 mm). Bake for 12 to 15 minutes at 170° C. Once cooked and cooled, use the flat beater in the mixer to break up the biscuit into small fragments. Melt the Z•Karamel with the cocoa butter and spread upon the biscuit pieces to coat them. Set aside at room temperature.

Flour-free chocolate biscuit

80 g	Unsalted butter
60 g	Icing sugar
8 g	Cocoa powder
50 g	Egg yolks
40 g	Whole eggs
95 g	Dark 63% Vanuari® couverture
50 g	Egg whites

Mix the very softened butter with the icing sugar until white. Add successively the cocoa powder, the yolks and the whole eggs. Mix well then add the melted and still hot couverture. Then, beat the egg whites to form soft peaks. Gently add to the other mixture and spread over a silicon sheet. Bake at 170° C for 13 minutes. Refrigerate at +4° C.

Madagascar Vanilla Cream

280 g	Single cream
180 g	Whole milk
100 g	Egg yolks
65 g	Caster sugar
3	Vanilla pods
28 g	Gelatine composition*

Bring the single cream and the milk to the boil. Split and scrape the vanilla pods and leave to infuse in this liquid for 20 to 30 minutes. Then, whisk the eggs yolks and sugar together and strain the vanilla milk over this mixture. Heat through at 83° C to thicken the mixture. Add the gelatine composition then strain again. Mix together then immediately pour over the flour-free biscuit placed in a frame, then deep freeze. Once it has cooled down completely, cut out heart-shaped pieces using a pastry cutter. Set aside.

*The gelatine composition is obtained from a mixture of powdered gelatine (bovine, not pork) and water, with 6 g of water for 1 g of gelatine powder.

Z•Karamel Cream

300 g	Caster sugar (1)
1050 g	Single cream
170 g	Egg yolks
65 g	Caster sugar (2)
210 g	Z•Karamel couverture
110 g	Butter

In a saucepan, heat the caster sugar (1) to make a dry caramel then deglaze using the heated single cream. Pour over the egg yolks mixed with the sugar (2). Heat through at 83° C to thicken then strain over the Z•Karamel couverture and the butter. Mix well and set aside at 4° C for 12 hours before use.

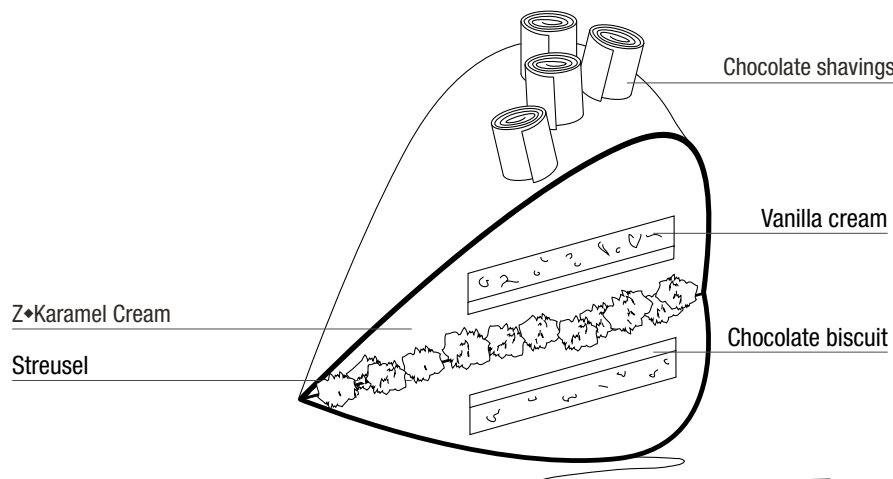
Sparkling red topping

100 g	Neutral topping
10 g	Sparkling red colouring (water-soluble)

ASSEMBLY: start with the preparation of a Z•Karamel couverture coating and pour it into the bottom of each heart-shaped mould (small model: diam. 90 mm, h 25 mm). Once the moulds are well coated and the chocolate has crystallised, whip the Z•Karamel cream as you would a Chantilly and pipe into the moulds. Then place the heart-shaped pieces of flour free chocolate cake and vanilla cream. Add a thin layer of Z•Karamel cream and top the mould with the streusel. Repeat for each mould but only top every other one with the streusel. Place them all in a deep freezer and when the cakes are well cooled down, remove them from the moulds and join the two parts together (one part with streusel and the other one without).

FINISHING: make chocolate shavings and place them over the hearts. Deep freeze. Spray the Michel Cluizel red preparation over the hearts using a spray gun. Sprinkle a few drops of the red topping upon the chocolate shavings.

Z•Karamel couverture	ref. 20460
Dark 63% Vanuari® couverture	ref. 20047
Cocoa powder	ref. 21005
Cocoa butter	ref. 21000
Kit heart	ref. 29775
Chocolate spray preparations red	réf. 29935



MANUFACTURE CLUIZEL

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