



Recipe created by **Jordi Puigvert Colomer**

LA MANUFACTURE DU GOÛT



Jordi Puigvert Colomer
Pastry Chef and Sweet'n Go
Consultant

AMANDINE

recipe for 3 rings of Ø 16 cm

Almond dacquoise

200 g Egg whites
135 g Almond powder
135 g Sugar
35 g T55 Flour

Combine the almond powder and the flour together. Whip the egg whites with a small part of sugar. Once the whites are almost whipped, pour the remaining sugar little by little and keep whipping for about 10 more minutes at medium speed. Pour the dry ingredients into it and mix delicately with a rubber spatula. Pipe the mixture onto parchment paper in circle shape and bake for 10 minutes at 190° C.

Apricot compote

300 g Apricot purée
25 g Honey
20 g Sugar
4,5 g NH Pectin
1,3 g Citric acid solution

Combine apricot purée and honey and heat at 40 °C. Mix the pectine with the sugar and then pour little by little while stirring with a whisk into the apricot mix. Bring to boil. Let simmer for about 20 seconds. Remove from the heat and add the citric acid solution. Stir and pour into the silicon moulds for cake insert (14 cm Ø). Place a circle of almond dacquoise onto and leave to set. Freeze.

Almond paste mousse

175 g Almond milk
125 g 35 % Cream
125 g **Almond paste**
12 g Gelatine
250 g 35 % Semi-whipped cream
20 g Amaretto liquor

Heat the milk and the cream at 60 °C. Remove from the heat and add the gelatine previously soaked in cold water. Stir. Pour onto the almond paste and mix well until fully incorporated. Add the Amaretto liquor. Once the mixture reaches 28 °C, delicately fold the semi-whipped cream into it using a rubber spatula.

Milk La Laguna chocolate mousse

125 g Milk
25 g Egg yolks
10 g Sugar
2,5 g Gelatine
250 g **47 % Milk La Laguna Plantation Chocolate**
250 g 35 % Semi-whipped cream

Cook the milk, the egg yolks and the sugar at 83° C. Remove from the heat and add the gelatine previously soaked in cold water. Pour onto the chocolate and emulsify. Let the mixture reach around 30 °C and delicately fold the semi-whipped cream using a rubber spatula. Use.

La Laguna Milk chocolate glazing

150 g Water
300 g Glucose syrup
300 g Sugar
20 g Gelatin
200 g Condensed milk
300 g **47 % Milk La Laguna Plantation Chocolate**

Combine the water with the sugar and the glucose and bring to boil. Remove from the heat and add the condensed milk. Then add the gelatine and stir. Pour the mixture onto the chocolate and mix well using a stick blender. Leave to rest for 12 hours in the fridge. Reheat to 32 °C, blend well again to emulsify and remove the air bubbles and use.

Other ingrédients

300 g «Hazelnut Heart» Gianduja
q.s. Gold leaf
250 g **38 % Milk Caozelo® Chocolate**
for the chocolate ring decoration

Assembly and finishing

Set the acetate sheet around the stainless steel rings of 5 cm thick and 16 cm of diameter. Place them on a tray lined with a silicon mat sheet. Put the tray into the freezer for 15 minutes before building the cake. Pipe the almond paste mousse into rings 3 cm thick and 14 cm Ø until reaching 2/3 of the capacity. Then insert the apricot compote and the almond dacquoise in the middle and finish covering with another disc of dacquoise. Freeze. Pipe the chocolate mousse until 1/3 of the capacity of the 16 cm moulds. Then insert the previous almond and apricot preparation already frozen, until the chocolate mousse come to the sides. Flatten with a spatula and freeze. Glaze and decorate.

47 % Milk La Laguna Plantation Chocolate	ref. 20518
38 % Milk Caozelo® Chocolate	ref. 20428
«Hazelnut Heart» Gianduja	ref. 21105
50 % Almond paste	ref. 21205

