



Recipe created by **Jordi Puigvert Colomer**

LA MANUFACTURE DU GOÛT



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Pastry Chef and Sweet'n Go
Consultant

WHISKY & COFFEE

recipe for 80 units

Whisky caramel

170 g	Sugar
30 g	Glucose syrup
1 g	Vanilla powder
200 g	35 % Cream
20 g	Whisky
40 g	Butter
2 g	Salt

Combine the cream, salt, glucose and the vanilla powder and bring to boil. On the other side, caramelize the sugar until it reaches 180 °C or a dark golden brown colour. Deglaze with the previous mixture while still very hot. Cook again until 106 °C. Let to cool until lightly warm (40 °C). Add the butter and emulsify. Then add the Whisky and emulsify again. Let to cool down to 25 °C and use.

Coffee ganache

275 g	35% Cream
1 g	Salt
30 g	Coffee beans
27 g	Inverted sugar
11 g	Sorbitol powder
190 g	67 % Dark Vila Gracinda Plantation Chocolate

Heat the cream, add the coffee beans and blend. Leave to infuse for 10 minutes. Strain and scale the liquid. Add some more cream to reach again the 275 g needed. Add the salt, the inverted sugar and sorbitol. Pour onto the chocolate and emulsify. Use at 28 °C.

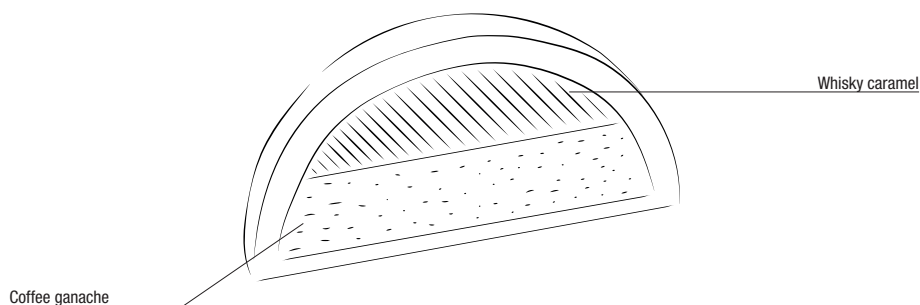
Other ingredients

30 g	Black spray preparation
500 g	33 % Ivory Elianza® Chocolate
a.s.g	Brown spray preparation
250 g	70 % Dark Yzao® Chocolate

Assembly and finishing

Mix some Yzao® chocolate with some black spray preparation and temper. Then, using a small brush, put some pressure on the moulds. Leave to set. Sprinkle the moulds with some gold colour and brush them. Remove excess gold dust. Then mix some Ivory Elianza® Chocolate with some brown spray preparation in order to get a white and lightly brownish colour. Temper and coat the moulds with it. Leave to crystallise. Pipe some whisky toffee on the bottom and then the coffee ganache on top until 2 mm away from the edge. Leave to crystallise for 6 hours. Cover with some tempered Yzao® Chocolate.

67 % Dark Vila Gracinda Plantation Chocolate	ref. 20600
70 % Dark Yzao® Chocolate	ref. 20094
33 % Ivory Elianza® Chocolate	ref. 20614
Brown spray preparation	ref. 27927
Black spray preparation	ref. 27933
Gold metallic powder	ref. 27910



MANUFACTURE CLUIZEL

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