



Recipe created by **Jordi Puigvert Colomer**

**LA MANUFACTURE DU GOÛT**



Jordi Puigvert Colomer  
CLUIZEL Chef

# HAPPY SAN MARTÍN

Recipe for 12 servings

## Soft chocolate Genoise (sponge cake)

215 g	<b>Almond paste 50 %</b>
65 g	Sugar (1)
105 g	Egg yolks
75 g	Whole eggs
50 g	« <b>Organic Grands Crus</b> »
	<b>San Martín Dark Chocolate 70 %</b>
50 g	Butter
125 g	Egg whites
65 g	Sugar (2)
50 g	Flour
25 g	<b>Cocoa Powder</b>

Mix almond paste with sugar (1), whole eggs and egg yolks, whipping until creamy. Set aside. Melt the chocolate and butter. In the meantime, prepare a meringue with the egg whites and sugar (2). Mix the chocolate and butter with the first mixture, then delicately fold in the meringue. Sift the dry ingredients, then fold into the mixture.

Pour 1 kg of mixture on a 60 x 40 tray and bake 8 minutes at 180 °C.

## Spicy crunchy praliné

45 g	« <b>Organic Grands Crus</b> »
	<b>San Martín Milk Chocolate 48 %</b>
20 g	« <b>Organic Grands Crus</b> »
	<b>San Martín Dark Chocolate 70 %</b>
33 g	<b>Cocoa butter</b>
25 g	Butter
253 g	<b>Full-bodied Praliné</b>
30 g	<b>Croustilline®</b>
2,5 g	Gingerbread Spice Mix

Melt chocolates, cocoa butter and butter separately and then mix together. Blend the Full-bodied Praliné at 27 °C, the Croustilline® and Gingerbread spice mix. Pour the two previous mixtures into a blender and blend well.

## Earl Grey chocolate cream

210 g	Milk
175 g	Whipping cream (35 % milk fat)
15 g	Earl Grey tea
100 g	Egg yolks
2 g	Gelatin sheets
450 g	« <b>Organic Grands Crus</b> »
	<b>San Martín Milk Chocolate 48 %</b>

Bring milk, cream and tea to 80 °C. Remove from heat and infuse for 7 minutes. Strain and weigh the liquid again. Add water to make 385 g (initial liquid weight).

Pour the liquid into the egg yolks and cook again at low heat until mixture reaches 83 °C. Remove from heat, add the gelatin (previously soaked for 15 minutes in cold water and squeezed out), pour onto the chocolate and mix using a stick blender.

## Cooked pears in caramel sauce

2000 g	Williams pear
300 g	Sugar
100 g	Muscovado sugar
100 g	Butter
1 l	Water
2 u	Cinnamon sticks
2 g	Ginger powder

Peel the pears, remove the stem and core. Then cook both sugars until the mixture has a light golden-brown caramel color. Remove from heat and deglaze with the butter and water (very hot), add the cinnamon and ginger and cook until smooth. Add the pears and continue cooking over low heat until soft and tender. Add some water during the process if needed. Cool.

## Light San Martín 70 % mousse

8 g	Gelatin
400 g	« <b>Organic Grands Crus</b> »
	<b>San Martín Dark Chocolate 70 %</b>
250 g	Milk
500 g	Cream (35 % milk fat) semi-whipped

Soak the gelatin sheets in a bath of very cold water for 15 minutes and squeeze out.

Melt the chocolate. Heat the milk to 80 °C, add the gelatin (squeezed) and stir. Pour onto the chocolate and mix using a hand mixer. Cool to around 30 ° to 35 °C. Delicately fold in the semi-whipped cream using a rubber spatula. Use immediately.

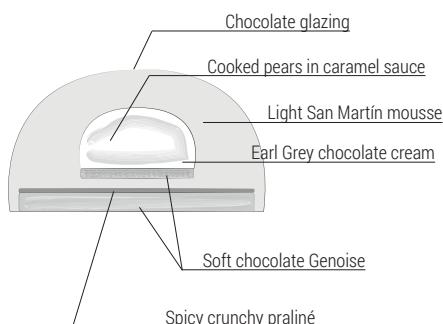
## Chocolate glazing

75 g	Water
150 g	Glucose syrup
150 g	Sugar
10 g	Gelatin sheets
200 g	Condensed milk
150 g	« <b>Grands Accords®</b> »
	<b>Kayambe® Dark Chocolate 72 %</b>

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

## Assembly and finishing

Cut the sponge cake into different-sized pieces, one slightly smaller than the base of the mold and another one slightly smaller than the base of the mold used for the insert. Pour some spicy crunchy praliné on top of the sponge that will be placed on the base and use a spatula to spread evenly into a thin layer. Freeze. Once the Earl Grey chocolate cream is finished, pour into the insert mold, filling it 2/3 full, then cover the insert mold completely with the caramelized pears. Pour some more chocolate cream over the insert and cover with the smaller piece of sponge cake. Freeze. Fill the yule log mold ½ full with the light San Martín mousse. Then insert the frozen cream and caramelized pears. Cover with some more mousse, then finish by topping it off with the sponge cake covered with crunchy praliné. Press down gently to ensure the sponge is flat, then freeze. Once completely frozen, unmold and glaze with the cocoa glazing. Decorate.



« <b>Organic Grands Crus</b> »	
<b>San Martín Dark Chocolate 70 %</b>	ref. 20552
« <b>Organic Grands Crus</b> »	
<b>San Martín Milk Chocolate 48 %</b>	ref. 21005
<b>Full-bodied Praliné</b>	ref. 21025
<b>Almond paste 50 %</b>	ref. 21000
<b>Cocoa butter</b>	ref. 21000
<b>Cocoa powder</b>	ref. 23098
<b>Croustilline®</b>	ref. 21007
« <b>Grands Accords®</b> »	
<b>Kayambe® Dark Chocolate 72 %</b>	ref. 20067

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