



Recipe created by **Nicolas CONRAUX**
(In collaboration with Virginie **APPÉRE**)



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NEDELEG LAOUEN

Recipe for 10 units

Buckwheat ganache

- 80 g Whipping cream (35 % fat)
- 6 g Trimoline
- 68 g « **Organic Grands Crus** » Guayas
Dark Chocolate 70 %
- 15 g Softened butter
- 10 g Roasted and crushed buckwheat
groats

Bring the cream and the trimoline to the boil, pour over the chocolate mixture a third at a time. When the ganache has cooled to a temperature of 40 °C, add the softened butter. Blend then add the buckwheat groats. Keep chilled.

Guayas cream

- 80 g Whipping cream (35 % fat)
- 30 g Milk
- 8 g Sugar
- 1 Feuille Gelatine
- 25 g « **Organic Grands Crus** » Guayas
Dark Chocolate 70 %

Bring the milk, cream and sugar to a simmer, add the rehydrated gelatine and pour over the chocolate, pre-melted over a bain-marie. Once the cream has cooled, pour into a dessert cup (Small Dark Spherical Cup) and place in the refrigerator to set.

Chocolate glaze

- 120 g Whipping cream (35% fat)
- 180 g Caster sugar
- 30 g Water
- 5 g Glucose
- 8 g **Cocoa powder**
- 5 g Gelatine
- 40 g Neutral mirror glaze

Bring the cream, sugar, water and glucose to boil for 1 to 2 minutes then remove from the heat and add the cocoa powder. Return to the boil, whisking continuously. Finish by adding the gelatine, then the neutral mirror glaze.

Chocolate-buckwheat crumble

- 40 g « **Organic Grands Crus** » Guayas
Dark Chocolate 70 %
- 32 g Brown sugar
- 8 g **Cocoa powder**
- 40 g Slightly-salted butter
- 20 g Roasted buckwheat

Use the flat beater of the mixer to combine all the ingredients until they form an even dough. Bake on a baking tray for about 20 min at 180 °C.

Chocolate Sauce

- 40 g « **Organic Grands Crus** » Guayas
Dark Chocolate 70 %
- 60 g Milk
- 30 g Whipping cream (35 % fat)
- 5 g Icing sugar
- 12 g Slightly-salted butter

Bring the milk, cream and icing sugar to the boil. Pour over the chocolate and blend. Add the butter and blend again.

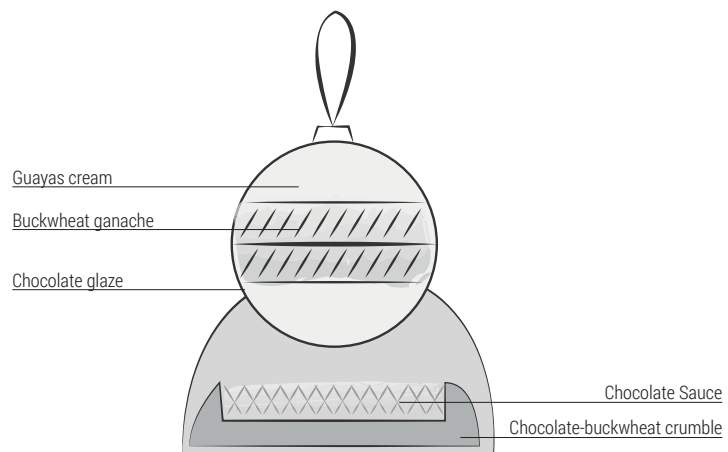
Assembly and finishing

Pour the Guayas cream into the small dessert cups (Small Dark Spherical Cup), then fill with the buckwheat ganache. Allow to set in the freezer. Join two cups together to form a sphere, then return to the freezer. Once frozen, they can be sprayed with the brown spray mix. Use a heated cutter to create an opening in the centre of the large dessert cups (Dark Spherical Cup).

Place in the blast freeze so they can be covered with the dark glaze.

When plated, this large cup will contain the chocolate-buckwheat crumble and the chocolate sauce.

« Organic Grands Crus » Guayas Dark Chocolate 70 %	ref. 20562
Small dark spherical cup	ref. 23225
Dark spherical cup	ref. 23480
Cocoa powder	ref. 21005
Sprayer	ref. 29800
Brown spray mix	ref. 27927



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