
Chocolate, Guava & Caramel



Weight Ingredients

Recipe for 25 patisseries of 9 cm x 3 cm

« Claire » sponge cake

80 g	Egg
80 g	Egg yolk
100 g	CARMA® almond paste 1:1
20 g	Ground hazelnuts
80 g	Egg white
60 g	Sugar
40 g	Flour
30 g	Cocoa powder
20 g	Starch
80 g	CARMA® couverture « Claire » “Swiss Top” 33%, chopped

Whip the egg, egg yolk, almond paste and hazelnuts into a light and pale paste. Whip the egg white and sugar into soft peaks. Mix the flour, cocoa powder and starch. Sift and add, alternately with the meringue, to the egg yolk paste. Pour onto a prepared tray and bake for about 15 minutes at 180°C. Cut the sponge cake and lay it in an 8 x 60 cm cake tin as a base.

« Claire » chocolate mousse

200 g	Cream 35%
300 g	CARMA® couverture « Claire » “Swiss Top” 33%
160 g	Egg yolk
4 pce	Gelatin leaves (8g)
500 g	Cream 35%

Bring the cream to a boil and cool it down to 80°C. Add to the couverture and mix. Add the eggs and melted gelatin. At 30°C, add the half-whipped cream. Pour the chocolate mousse onto the chocolate sponge cake in the prepared cake tin.

Weight Ingredients

Guava glaze

220 g	Cream 35 %
300 g	Guava purée (Boiron)
300 g	Sugar
100 g	Glucose
200 g	CARMA® couverture « Nuit Blanche » “Swiss Top” 37%
8 pce	Gelatin leaves (16g)

Bring the cream, purée, sugar and glucose to a boil. At 80°C, add to the couverture and add the soaked gelatin. Mix thoroughly with a blender and spread, at 30–35°C, on the frozen chocolate mousse. Cut into 3 cm slices.

Guava foam

150 g	Guava purée (Boiron)
100 g	Milk
1 pinch	Salt
5 g	Curry powder
4 g	Lecitin

Mix all ingredients together at a temperature of 80°C by creating a foam with the blender and use the foam as a decoration on the plate.

Guava jelly

300 g	Guava puree (Boiron)
1 pce	Vailla bean
1.5 g	Agar-agar
1.5 pce	Gealtin Leave (3 g)

Mix the purée, vanilla and agar-agar together. Boil for 1 minute, add the soaked gelatin and mix well. Leave to set in the refrigerator.

Weight

Ingredients

Caramel craker

160 g

Flour

160 g

Orange juice

600 g

Sugar

Mix all ingredients together and set aside for 30 minutes. Pour a thin film of the mixture onto a Silpat mat. Bake for about 4 minutes at 200°C. When baked, spread some fleur de sel on the cracker and allow to cool. Use as decoration.

CARMA® products

45705 Almond paste 1:1

10072 « Claire » “Swiss Top” 33%

11531 « Nuit Blanche » “Swiss Top” 37%