
Chocolate, Redcurrant, Caramel & Salt



Weight Ingredients

Recipe for 20 patisseries of 6.5 cm diameter and 4 cm high.

Chocolate sponge cake

175 g	CARMA® almond paste 1:1
175 g	Egg
30 g	Flour
2 g	Back powder
50 g	Butter, melted
1 g	Cinnamon
50 g	CARMA® couverture « Claire » “Swiss Top” 33%

Whip the almond paste and egg. Add the flour, baking powder, melted butter, cinnamon and couverture. Pour the mix onto a prepared tray to form a layer about 5 mm thick and bake at 180°C for about 10 minutes. Allow to cool. Cut out 15 pieces 4 cm in diameter with a cutter.

Caramel mousse

125 g	Cream 35%
120 g	CARMA® « Carmamella », caramel filling
50 g	Egg yolk
1.5 g	Salt
35 g	Butter
2½	Gelatin leave (5g)
240 g	Cream 35%

Heat the whipping cream, « Carmamella » and egg yolk to 82°C. Add the salt, butter and softened gelatin and cool down to 35°C. Add the half-whipped cream and pipe into a 2.5 cm semi-sphere on a Silpat mat. Freeze.

Weight	Ingredients
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Redcurrant jelly

500 g	Redcurrant purée
70 g	Glucose
40 g	Sugar
5 pce	Gelatin leave (10g)

Bring the purée and glucose to the boil. Add the soaked gelatin and pipe into a 2.5 cm semi-sphere on a Silpat mat. Freeze.

« Claire » chocolate mousse

105 g	Egg
190 g	Egg yolk
120 g	Sugar
165 g	CARMA® couverture « Claire » "Swiss Top" 33%
6 pce	Gelatin leave (12g)
450 g	Cream 35%

Warm the eggs and the sugar to 50°C and beat until mix has cooled to 30°C. Add the melted couverture (35°C) and the soaked and melted gelatin. Finally, add the half-whipped cream.

« Claire » glaçage

375 g	Cream 35%
400 g	CARMA® Couverture « Claire » "Swiss Top" 33%
9 pce	Gelatin leave (18g)
625 g	CARMA® « Carmamella », caramel filling

Warm the cream to 80°C and add the couverture. Add the soaked gelatin and lastly the Carmamella. Blend thoroughly and apply at 25–30°C.

Finish

Lay a disc of the chocolate sponge cake at the bottom of the mould and pipe a little Claire mousse on it. Add a semi-sphere of the caramel mousse and cover with more Claire mousse. Add a semi-sphere of redcurrant jelly and top with Claire mousse. Freeze, glaze and decorate as desired.

CARMA® products

45705 Almond paste 1:1

10072 « Claire » "Swiss Top" 33%

35171 « Carmamella », caramel filling