
Chocolate, Sour Cream & Mojito



Weight Ingredients

Recipe for 20 pastries, 5 cm in diameter

« Claire » chocolate mousse

20 g	Sugar
60 g	Eggs
140 g	CARMA® couverture « Claire » “Swiss Top” 33%
1.5 pce	Gelatin leaves (3g)
60 g	Rum
150 g	Cream 35%

Warm up the sugar and the eggs to 45°C and beat until pale and cooled. Add the melted « Claire » couverture at 35°C. Add melted gelatin, the rum and lastly the whipped cream.

Sour cream

300 g	Sour cream
70 g	Egg yolk
40 g	Icing sugar
1 pce	Lime (juice & peel)
3 pce	Julienne-cut mint leaves
1.5 pce	Gelatin leaves (3g)

Melt the soaked gelatin with a little sour cream and mix all the ingredients together with a blender. Freeze in a Silpat semi-sphere 2.5 cm in diameter.

« Claire » sponge cake

80 g	Egg
80 g	Egg yolk
120 g	CARMA® Nussfix
80 g	Egg white
60 g	Sugar
40 g	Flour

Weight Ingredients

30 g	Cocoa powder
20 g	Starch
80 g	CARMA® couverture « Claire » “Swiss Top” 33%, chopped

Beat the egg, egg yolk and Nussfix to a light and pale paste. Whip the egg white and the sugar to soft peaks. Mix the flour, the cocoa powder and the starch. Sift and add, alternately with the meringue, to the egg yolk paste. Add the chopped couverture. Pour onto a prepared baking tray and bake for about 15 minutes at 180°C. When cold, cut with a 4 cm diameter cutter.

Finish

Prepare 40 chocolate shells 5 cm in diameter with pre-crystallized CARMA® couverture « Ivoire » “Swiss Top” 35% in moulds. Pipe a little «Claire»chocolate mousse into the shells and press a frozen semi-sphere of sour cream onto it. Top with a circle of «Claire» sponge cake. Freeze.

Turn out the moulded pastries and air brush with a mixture 1:1 of cocoa butter and couverture « Ivoire » “Swiss Top” 35%. Decorate with green cocoa butter. Stick two semi-spheres together and decorate as desired.

CARMA® products

10072 « Claire » “Swiss Top” 33%
45751 Nussfix, hazelnut baking paste
11093 « Ivoire » “Swiss Top” 35%