
« Claire » Chocolate Mousse Verrine & Apricot and Thyme



Weight **Ingredients**

Recipe for 15 glasses

Apricot and thyme sauce

300 g	Apricot purée (Boiron)
40 g	Lemon juice (Boiron)
1/2	Vanilla pod
2 g	Fresh thyme
35 g	Sugar
4 g	Gelatin
300 g	Diced apricots

Gently warm the purée, lemon juice, vanilla, thyme and sugar. Stir in the gelatin and diced apricots. Leave the compote to cool and transfer to the glasses, leaving each one-third full.

Citron sponge cake

350 g	Almond paste 100% (Cacao Barry)
350 g	Egg
60 g	Flour
4 g	Baking powder
100 g	Butter, melted
	Grated zest of 2 lemons

Beat the egg with the almond paste. Then quickly stir in the flour and baking powder, butter and lemon zest. Spread the mixture about 5 mm thick and bake at 180°C for about 10–15 minutes. Wait until fully cooled, turn out round and place over the compote.

« Claire » chocolate mousse

150 g	Egg yolk
30 g	Sugar
150 g	Cream
1	Vanilla pod

Weight Ingredients

170 g	CARMA® couverture « Claire » “Swiss Top” 33%
6 g	Gelatin
600 g	Cream

Beat the egg yolk and sugar hot/cold. Heat the whipping cream and vanilla pod to 80°C and pour over the solid CARMA® couverture. Blend and stir into the egg yolk. Now melt the CARMA® couverture and stir it into the mixture. Dissolve the gelatin and stir it in. At around 40°C, lift in the whipped cream. Now spread the mousse on the compote and decorate as you please.

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