Cocoa Pod

RECIPE BY FRANÇOIS GALTIER

Cocoa Pod

RECIPE STEP BY STEP

COMPOSITION

METHOD

- Salty Chocolate Sauce
- Dark Chocolate Mousse
- Chocolate Shell

1

SALTY CHOCOLATE SAUCE

INGREDIENTS

- 690 g Whole Milk
- 5 g Sea Salt
- 2 pcs Vanilla Bean
- 250 g Emotion 58 Belgian dark couverture chocolate
- 55 g High fat Cocoa Powder

METHOD

1. Warm up milk, salt and vanilla, and pour on chocolate and cocoa powder to make an emulsion.
2. Pour in silicon mold half sphere ø4cm and freeze.

2

DARK CHOCOLATE MOUSSE

METHOD

- 250 g Whole Milk
- 450 g Emotion 58 Belgian dark couverture chocolate
- 1000 g Whipped Cream 35%

1. Boil the milk, pour on chocolate.
2. At 38°C, add delicately the whipped cream.

3

CHOCOLATE SHELL

INGREDIENTS

- 200 g Deodorized Cocoa Butter
- 500 g Obsession 30 Belgian white chocolate
- SQ Yellow Food Color
- SQ Green Food Color
- SQ Red Food Color
- SQ High fat Cocoa Powder

METHOD

1. Melt Deodorized Cocoa Butter and chocolate.
2. Split the base in different parts and add different colors in each base.
3. Use at 33-35°C.

MONTAGE

METHOD

- Fill ½ of 3D egg silicon mold with dark chocolate mousse, stick 2 half sphere of chocolate sauce to make a complete sphere and push the insert inside the mousse.
- Finish to fill the mold with chocolate mousse and freeze.
- Unmold, pic a wood stick inside the egg, and pipe some tubes of chocolate mousse around the egg shape to give the cocoa pod shape.
- Freeze stand up with the pic to keep the piped design.
- Deep into yellow chocolate shell and play with other colors to give the true color of cocoa pod.
- Take out the stick and fix the stem made from modeling chocolate to cover the hole.