



**Blackcurrant / Dark chocolate  
/ Violet**

# Blackcurrant / Dark chocolate / Violet

## Recipe step by step

### Composition

#### PROCESS

Recipe for around 10 pastries

Mold: Sara 100 Silikomart

1. Chocolate crumble
2. Chocolate sponge
3. Blackcurrant compote
4. Blackcurrant cremeux
5. Chocolate mousse 64%
6. Blackcurrant & violet gel
7. Decoration

### Chocolate crumble

#### INGREDIENTS

90 gr Butter

90 gr Sugar

90 gr Almond powder

1 gr Salt

75 gr Flour

15 gr High fat cocoa powder, Veliche

150 gr Temptation 64 Belgian couverture dark chocolate,

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Veliche

#### PROCESS

1. Mix butter, sugar, almond powder, salt, cocoa powder and flour until crumbles form.
2. Arrange the dough pieces on a baking tray and bake for around 14min at 160°C.
3. When cooled down, mix with tempered dark chocolate and spread on top of the sponge. It's also possible to roll it out to 3mm thickness or to divide between tart rings of 5,5cm diameter.

## Chocolate sponge

#### INGREDIENTS

Recipe for 1 baking tray, 60x40cm

285 gr Whole egg

40 gr Sugar (2)

200 gr Almond powder

32 gr Flour

32 gr Cocoa powder, Veliche

27 gr Temptation 64 Belgian couverture dark chocolate,  
Veliche

170 gr Egg white

200 gr Sugar (1)

2 gr Salt

#### PROCESS

1. Beat the egg white and the sugar (1) until stiff.
2. Separately, beat the whole egg, sugar (2) and almond powder.
3. Add the melted butter and melted dark chocolate to the almond powder mixture.

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4. Combine the almond mixture and the egg white meringue with a spatula.
5. Add the flour, cocoa powder and salt. Mix the sponge well.
6. Add the sponge batter to a baking mat and bake at 210°C.
7. Cool down in the freezer. Cut 5cm round pieces.

## Blackcurrant compote

### INGREDIENTS

300 gr Blackcurrant berries  
25 gr Water (2)  
60 gr Sugar  
4 gr Pectin NH  
40 gr Violet sugar  
10 gr Lemon juice  
3 gr Gelatin powder  
15 gr Water (1)

### PROCESS

1. Mix the gelatin powder with cold water (1).
2. Mix the sugar and pectin.
3. Bring blackcurrant berries, violet sugar and water to boil and add the sugar with pectin. Boil again for 2 mins.
4. Add the lemon juice and the gelatin mass through the hot mass and mix well.
5. Cool the compote in the fridge before using.

## Blackcurrant cremeux

### INGREDIENTS

125 gr Blackcurrant puree  
45 gr Lime juice  
62 gr Sugar  
125 gr Whole egg  
50 gr Egg yolk  
2,5 gr Gelatin powder  
12,5 gr Water  
50 gr Butter  
60 gr Obsession 30 Belgian white chocolate, Veliche

### PROCESS

1. Mix the gelatin powder in cold water.
2. Bring the puree and the sugar to boil.
3. Combine the whole egg and the egg yolk.
4. Add the hot puree to the egg mixture, combine well and heat up to 84°C.
5. Remove the pan from the heat and add the gelatin and white chocolate to the mixture.
6. Let the cremeux cool down to 38°C and add the soft butter. Mix quickly with a hand blender.
7. Use directly

## Dark chocolate mousse 64%

### INGREDIENTS

280 gr Cream 35% (1)  
100 gr Temptation 64 Belgian couverture dark chocolate,  
Veliche  
48 gr Pasteurized egg yolks

48 gr Sugar  
15 gr Water  
95 gr Milk  
4 gr Gelatin powder  
20 gr Water

#### PROCESS

1. Combine gelatin powder with cold water.
2. Make a 'pâte a bomb' with the egg yolks, boiled water and sugar till it reaches 120°C.
3. Whip the cream (1) until smooth Chantilly.
4. Boil the milk and add the gelatin mass. Mix with the chocolate. Let the ganache cool down to 35°C.
5. Combine the 'pâte a bomb' and the chocolate ganache.
6. Add the whipped cream to the mixture and stir until well combined (totally smooth).
7. Fill the molds with the mousse and place the interior in the center.
8. Place the cakes in the freezer.

## Blackcurrant & violet gel

#### INGREDIENTS

200 gr Blackcurrant puree  
50 gr Water  
80 gr Violet sugar  
20 gr Sugar  
5 gr Pectin NH  
40 gr Violet syrup  
10 gr lemon juice

#### PROCESS

# 6

1. Mix sugar, violet sugar and pectin.
2. Heat up water, blackcurrant puree and violet syrup until it reaches 40°C.
3. Add the sugar/pectin mix and stir well.
4. Bring the mass to the boil and keep boiling for 1 min.
5. Take the pan off the heat and add lemon juice.
6. Cool down and blend until a smooth gel with a blender.

## Decoration

### INGREDIENTS

250 gr Obsession 30 Belgian white chocolate, Veliche  
2 gr Purple fat-based color

### PROCESS

1. Melt the white chocolate and add the purple coloring.
2. Temper the chocolate and make heart chocolate decorations.
3. Divide a thin layer of chocolate between two plastic sheets and cut with heart cutter.
4. Use a piping bag to pipe hearts as shown in the photos.

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## Assembly

### PROCESS

1. Start by making the recipes.

2. Cut the chocolate sponge into 5cm rounds.
3. Divide the blackcurrant compote, adding it on top of the chocolate sponges, then placing them in the freezer.
4. Use a ring mold to divide the blackcurrant cremeux, then place the rings in the freezer.
5. Make the dark chocolate mousse and divide it into molds.
6. Put the ring of blackcurrant cremeux into the mousse then place the insert (sponge/blackcurrant compote) in the middle of the pastry and close the molds with chocolate crumble.
7. When the pastries are frozen, unmold and spray velvet with a spray gun and purple chocolate/cocoa butter spray.
8. Finish the pastry with fresh berries, blackcurrant/violet gel, the chocolate heart decorations, and violet and silver leaves.