



‘Noir delight’ winter plated
dessert

'Noir delight' winter plated dessert

Recipe step by step

Components

PROCESS

Figs/Dark chocolate 72%/Black Cardamon/Caramel

Recipe for around 8 desserts

Equipment

- Mold: 3,3cm x 12,8cm (Sweet rectangle 85, Silikomart)
- Round truffle sphere mold Ø3-2-1cm

1. Cocoa sable dough
2. Light Cocoa sponge
3. Fig compote
4. Black cardamon dark chocolate mousse
5. Rectangle dark chocolate galette
6. Caramel anglaise
7. Dark chocolate glaze
8. Cocoa tuile

Cocoa sable dough

INGREDIENTS

240 gr Butter (room temperature)

190 gr Icing sugar

95 gr Eggs

50 gr Veliche high fat Cocoa Powder

425 gr Flour

3 gr Salt

PROCESS

1. Mix the butter with icing sugar and salt.
2. Add the eggs and mix well.
3. Mix flour and cocoa powder and combine it with the butter. Mix for a short while until the dough is ready.
4. Leave the dough to rest in the fridge before handling.
5. When cool, roll the dough out to 2mm thickness. Cut out rectangle pieces, 3,5cm x 12,5cm.
6. Divide on a baking tray and bake at 170°C for 10-12 min.

Light cocoa sponge

INGREDIENTS

80 gr Almond powder

90 gr Icing sugar

60 gr Flour

15 gr Veliche high fat Cocoa Powder

1 gr Salt

150 gr Egg white

30 gr Butter (melted)

PROCESS

1. Beat the egg white with the icing sugar until soft peaks form.
2. Separately mix the almond powder, flour, cocoa powder and salt.
3. Use a spatula to combine the almond and flour mixture with the egg white.
4. Add the melted butter
5. Divide the sponge on a baking sheet and bake at 180°C.
6. After baking, cool the sponge.

Fig compote

INGREDIENTS

250 gr Semi dried figs

125 gr Water

125 gr Orange juice

3 gr Pectin NH

75 gr Sugar

15 gr Lemon juice

15 gr Armagnac

PROCESS

1. Cut the dried figs into small cubes.
2. Bring water and orange juice to a boil with the fig pieces.
3. Let the figs infuse for approximately 1 hour on low heat.
4. Add the sugar/pectin mix and boil the compote for 1 minute.

5. Remove the pan from the heat and add lemon juice and Armagnac.
6. Mix for a short while with a hand blender.
7. Divide the compote on top of the sponges. Use a mold with a height of 1,5cm, adding the compote to 1cm height, with 5mm cocoa sponge.
8. Place in the freezer and when frozen, cut into rectangle pieces of 2,5cm x 11,5cm.

Dark chocolate and black cardamon mousse

INGREDIENTS

490 gr Cream 35%

40 gr Sugar

230 gr Milk

4 gr Black cardamon (grated)

270 gr Veliche Sensation 72 dark chocolate

PROCESS

1. Whip the cream and sugar until a smooth Chantilly.
2. Warm the milk with the black cardamon until it reaches 80°C and leave to infuse for 30 minutes.
3. Remove the spices from the milk with a sieve and mix the hot milk with dark chocolate to form a ganache.
4. Cool down the ganache until 28°C.
5. Add the whipped cream and mix until well combined and totally smooth.
6. Use a piping bag to divide the mousse into the rectangle and 3cm sphere molds.

Rectangle dark chocolate galette

INGREDIENTS

Veliche Sensation 72 dark chocolate

PROCESS

1. Melt the chocolate until 50°C and temper the chocolate until maximum temperature of 32°C.
2. Create a very thin layer on a plastic sheet and when almost crystallized, cut a rectangle of 3,5cm x 12,5cm.

Caramel anglaise

INGREDIENTS

350 gr Cream 35%

230 gr Milk

95 gr Egg yolk

120 gr Sugar

6 gr Gelatin powder

30 gr Water

85 gr Veliche Euphoria Caramel 31

85 gr Veliche Intense 35 milk chocolate

PROCESS

1. Mix the gelatin powder in the cold water.
2. Bring cream and milk to a boil.
3. Caramelize the sugar to create a dry caramel and pour in the hot cream/milk. Boil well until smooth.
4. Add the egg yolk to the cream mixture, combine well and heat up to 84°C.
5. Remove the pan from the heat and add the gelatin to the mixture.
6. Let the anglaise cool down to 50°C and add the chocolates. Mix for a short while with a hand blender.
7. Divide the anglaise into the silicon sphere molds of 1 and 2cm.

Dark chocolate glaze

INGREDIENTS

12 gr Gelatin

60 gr Water (1)

170 gr Veliche Sensation 72 dark chocolate

90 gr Condensed milk

135 gr Glucose

135 gr Sugar

65 gr Water (2)

PROCESS

1. Mix the gelatin with cold water.
2. Boil the water (2) with the sugar until 103°C. Add the glucose after boiling.
3. Remove the pan from the heat and add the gelatin.
4. After the gelatin, add the condensed milk and

chocolate.

5. Mix together with a hand-held blender to a smooth glaze.
6. Cool down before using. Heat again and use at 35°C.

Cocoa tuile

INGREDIENTS

87 gr Icing sugar

50 gr Butter

62 gr Egg white

65 gr Flour

10 gr Veliche high fat Cocoa Powder

1 gr Salt

PROCESS

1. Mix icing sugar, flour, cocoa powder and salt.
2. Add the egg white and mix well.
3. Melt the butter and combine with the mass. Leave to rest for 1 hour in fridge before using.
4. Spray the ice crystal mold with baking spray. Divide the tuile mass with a spatula. Bake at 160°C for around 8 minutes.

Assembly

PROCESS

- Start by making each of the components following the method indicated.
- Use the rectangle fig compote as an insert for the chocolate mousse (recipe 4).
- When the rectangle chocolate mousse is frozen, unmold and spray velvet with dark chocolate spray. Also spray the small 1cm sphere balls velvet.
- Heat up the dark chocolate glaze and dip the small 2cm caramel anglaise sphere balls.
- Decorate the dessert as shown in the pictures. Use the chocolate decorations, gold leaves and the baked cocoa tuile (ice crystals) to finish.
- Use the caramel anglaise recipe, adding vanilla and some milk to make the anglaise more liquid.
- At the moment of serving, finish with the caramel sauce.