

Choco-blackcurrant dome



Toofruit® Blackcurrant

N° 1550

Other applications:

Chocolate making, confectionery, ice cream making and biscuits

1. Choco-blackcurrant mousse

Milk: 250 g	Whipped cream: 500 g
Dark chocolate 64%: 305 g	Toofruit® Blackcurrant : 50 g
Gelatin mass: 23 g	

Bring the milk to a boil and add the gelatine mass. Pour it over the chocolate, then mix together.

Add the Toofruit. When the temperature reaches 40/45°C, add the frothy whipped cream and use straight away.

2. Mango-passion fruit cream

Mango puree: 350 g	Sugar: 100 g
Passion fruit: 50 g	Butter: 150 g
Eggs (wholes): 150 g	Gelatin mass: 28 g
Egg yolks: 120 g	

Mix all of the ingredients except the butter and the gelatine mass. Bring to a light boil, while stirring, until you achieve a 'gel' texture, then add the gelatine mass.

Once the mixture has cooled to around 35/40°C, add the butter and stir in the mixer until smooth. Pour immediately into insert moulds (approx. 25 g) and freeze.

3. Crunchy biscuit

Almond praline: 250 g	Grape seed oil: 40 g
Milk chocolate: 50 g	Feuilletine: 50 g

Melt the milk chocolate over a bain-marie. Add the praliné and grapeseed oil, then mix until smooth and homogeneous.

Gently fold in the feuilletine, taking care not to crush it in order to preserve its crisp texture.

Spread the mixture thinly between two acetate sheets and allow it to crystallize in the refrigerator.

Cut into discs to fit the size of your moulds and store in the freezer until assembly.

4. Choco-blackcurrant biscuit

Cream: 120 g	Invert sugar: 80 g
Dark chocolate 64%: 110 g	Glucose: 40 g
Egg Yolks: 60 g	Flour: 46 g
Eggs: 140 g	Toofruit® Blackcurrant: 30 g

Make a ganache with the cream and chocolate. Set aside.

Mix the eggs, egg yolks, glucose and inverted sugar and heat the mixture, either in a saucepan or in a bain-marie, to a temperature of 50°C.

Then whisk using an electric mixer until completely cooled.

Pour half of the mousse base over the ganache. Mix gently, then add the other half.

Before the mixture is completely smooth, add the flour mixed with the Toofruit in one go and finish mixing.

Spread the mixture over a half-sheet pan and bake at 170°C for 10 min.

5. Glazing

Water: 80 g	Liquid cream: 110 g
Gelatin mass: 63 g	White chocolate 29% 220 g
Sugar: 220 g	QS of natural red/violet colorant: QS
Glucose: 220 g	

Bring the water, cream, sugar and glucose to a boil.

Pour it over the white chocolate and gelatine mass.

Colour and mix in the mixer.

Cover with cling film. Leave in the fridge overnight.

Assembly

Once removed from the freezer, smooth the mango and passion fruit inserts with the biscuit.

Make the mousse and fill semi-sphere flexipan moulds (approx. 50g), then place the insert so that it goes inside the mousse and finish with a biscuit disk. Freeze.

Glaze the domes at 30°C, then roll the base in chocolate flakes.

Arrange on a plate and garnish with some gold leaf and white chocolate feathers.

Indicative data. It depends on ingredients and equipment used.
Please do not hesitate to contact one of our technicians for any adaptation.

Philipbert
SAVOURS

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SOURDOUGH SINCE 1984