

CHOCOLATE CHOUCOU

Pastry recipe / by Yann Brys



1. Cocoa crisp

Ingredients

Flour - 90g

Cocoa (powder) - 15g

Caster sugar - 90g

Butter - 75g

Soften the butter with the sugar.

Add the flour and cocoa then spread between two plastic sheets.

Cut into 2 cm disks.

2. Chocolate choux pastry

Ingredients

Whole milk - 120g

Butter - 50g

Caster sugar - 2g

Salt - 2g

Flour T55 - 52g

Cocoa (powder) - 14g

Egg - 120g

3. Sweet cocoa pastry

Ingredients

Butter - 125g

Icing sugar - 90g

Egg - 40g

Flour T55 - 180g

Almond powder - 25g

Cocoa (powder) - 25g

Cream the softened butter with the icing sugar.

Add the eggs, ground almonds, sifted flour and cocoa powder.

Leave to rest at 4°C and spread to 2 mm.

Use the stencil to create shapes and bake between two silpain at 165°C
10 to 12 min.

Set aside when you remove from the oven.

4. Sesame nougatine and cocoa nibs

Ingredients

Fresh liquid cream - 53g

Butter - 70g

Glucose - 77g

Caster sugar - 144g

Chopped almonds - 80g

Salt - 0,5g

Vanilla pods - 1/2

Pectin NH 325 - 2,6g

Cocoa nibs - 53g

White sesame - 26g

Chopped almonds - 80g

Heat the cream, butter, glucose, vanilla and salt to 60°C.

Add the sugar and pectin mixture then bring to the boil.

Pour over the almonds, sesame seeds and nibs.

Spread between 2 silpats and cool. Cut into 3 cm disks and place on a 4 cm flexipan.

Bake at 175°C for about 7 min.

5. No-flour chocolate sponge

Ingredients

Egg yolk - 190g

Caster sugar - 110g

Egg white - 295g

Caster sugar - 110g

Dark chocolate 64% - 110g

Cocoa paste - 30g

Melt the couverture with the pure cocoa paste.

Whisk the egg yolks and sugar.

Whisk the egg whites and sugar.

Mix both together and add 1/3 to the chocolate.

Add the rest and spread over a sheet.

Bake at 180°C for around 20 min. Cut into 3,5 cm disks.

6. Blackcurrant and raspberry compote

Ingredients

Frozen fruit purée, sugar added: Blackcurrant - 375 g

Frozen fruit purée 100% : Raspberry - 187 g

Caster sugar - 90g

Water - 18g

Pectin NH 325 - 10g

Prepared fish gelatine powder, 200 bloom - 3g

Bloom the gelatine powder in water.

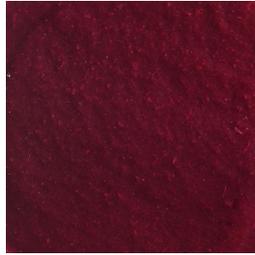
Mix the sugar and NH pectin together.

Heat the purees to 40°C. Add the sugar and the pectin.

Bring to the boil and set aside at +4°C.

Pipe out 4 g for the insert on the sponge.

In this step



Frozen fruit purée,
sugar added:
Blackcurrant

Frozen fruit purées



Frozen fruit purée
100% : Raspberry

Frozen fruit purées

7. Intense Chocolate Cream

Ingredients

Fresh liquid cream - 500g

Egg yolk - 70g

Caster sugar - 30g

Gelatin (powder) - 4g

Water - 24g

Dark chocolate 64% - 220g

Heat the cream and milk, add the egg yolks beaten until pale yellow and cook at 85°C.

Pour over the gelatine and the couverture.

Mix and cool, pour 11 g per insert and freeze.

Set aside at 4°C and pipe out 12 g per choux to finish.

8. Illanka chocolate mousse

Ingredients

Whole milk - 150g

Egg yolk - 50g

Caster sugar - 30g

Cocoa (paste) - 8g

Fresh liquid cream - 230g

Dark chocolate 64% - 160g

Heat the milk, add the egg yolks beaten until pale yellow and cook at 85°C.

Pour over the couverture and mix.

Cool to 30°C and add the whipped single cream.

9. Assembly

Mousse 1: 80g

Insert: 90g

Mousse 2: 60g

Smoothing: 12g

10. Purple chocolate

Ingredients

White couverture 35% -
400g

red cocoa butter - 40g

White Cocoa Butter - 10g

Blue Cocoa Butter - 10g

11. Finishing

Coat the bars with chocolate topping.

Place 4 cm pearly purple dots and 1.5/4 cm bars.

Place the choux pastries filled with cream.

Add a purple icing pearl.