

Father Christmas's sleigh

Recipe calculated for 36 desserts.



WHIPPED GANACHE WITH ARAGUANI GRAND CRU

225 g cream 35 %
40 g glucose
40 g invert sugar
190 g Araguani chocolate 72 %

Mixture for whipping
500 g cream 35 %

Boil the cream, the glucose and the invert sugar. Pour a bit at a time over the chopped chocolate. To perfect the emulsion, whip with an immersion blender.
Add 500 g of cream. Set aside in the refrigerator for 2 to 3 hours.
Beat the ganache with a whisk at low speed and pipe into tubes.
Store in the freezer. Cut into small logs 7 cm long.

MERINGUE WITH VENEZUELAN COCOA GRUÉ

200 g egg whites
400 g sugar
80 g grué

Finely chop the grué in a blender. At the same time, whip the egg whites while adding the sugar progressively during the mixing. Add the grué delicately at the end.
Pipe meringues in the form of commas and sprinkle with finely chopped grué.
Bake at 160°C for 5 minutes to inflate the meringue and then at 100°C for about an hour.
Store in the warming oven.

DICED MANGO WITH LIME

20 mangos
q.s. sugar
q.s. butter
4 limes

Wash and peel the mangos. Finely dice and sweat with the butter and the sugar. Add the lime juice. Cook over low heat until the mangos are translucent.
Store in the refrigerator. Before using, add the grated zest of half a lime.

SAUCE WITH GUANAJA GRAND CRU CHOCOLATE

600 g whole milk
150 g glucose
500 g Guanaja chocolate 70%

Prepare the same as for a ganache. For increased lightness, and especially for better consistency, the sauce should be served warm (30/40°C).
The sauce should be elastic, so as to be able to make plate decorations that will remain stable when served in the dining room.

ASSEMBLY AND PRESENTATION

Sprinkle the bottom of an oval mould with the diced mango.
Add two meringue commas and three small whipped Araguani ganache logs. Freeze.
A 5-minute wait is necessary before serving.
Add a few lines of Guanaja sauce with a spoon.

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