

LAURENT DUCHÊNE - MOF

VIENARABICA

Recipe for 20 cakes

Ingredients

VANILLA SPONGE CAKE BISCUIT
600 g 50% almond paste
420 g eggs
170 g potato starch
180 g melted butter (60°C)
10 g Madagascar Bourbon vanilla extract

COFFEE SOAKING SYRUP
150 g 30 baume syrup
15 g Pure Arabica Colombian coffee extract
35 g water

ALMOND/HAZELNUT CRUNCH
245 g smooth hazelnut and almond praline
245 g hazelnut paste
180 g white chocolate
20g Pure arabica Colombian coffee extract
30 g cocoa butter
47 g softened butter
240 g feuillantine
45 g crushed almonds (roasted in the oven 15 mins at 150°C)

COFFEE CARAMEL
25 g Pure Arabica Colombian coffee extract
150 g sugar
85 g butter
3 g salt
135 g cream
3.2 g gelatine powder
19.2 g water

COFFEE CREAM
150 g milk
35 g Pure Arabica Colombian coffee extract
57 g egg yolk
15.5 g sugar
7.5 g gelatine powder 45 g water
290 g white chocolate 620 g cream

VANILLA MASCARPONE CHANTILLY CREAM
115 g cream (1)
10 g glucose DE60
115 g satin white chocolate
175 g cream (2)
80 g mascarpone
10 g Madagascar Bourbon vanilla extract

COFFEE/VANILLA/HAZELNUT GLAZE
125 g caster sugar
5 g Madagascar Bourbon vanilla extract
187.5 g butter
125 g cream
83 g glucose DE60
7.5 g gelatine
45 g water
33 g hazelnut paste
185 g condensed milk
30 g Pure Arabica Colombian coffee extract

Preparation

VANILLA SPONGE CAKE BISCUIT - recipe for 1 60x40cm tray
Warm the almond paste in the microwave until it is soft and workable. Put it in the stand mixer with the K-beater attachment and incorporate 1/3 of the eggs and the vanilla, then beat for 5 minutes. Change to the whisk attachment, scrape down the bowl, gradually add in the rest of the eggs and whip for 10 minutes, heating the bowl with a blowtorch as you do (28°C). Add in the melted butter and finish the mixture by incorporating the dry ingredients. Weigh out 1.2kg per tray with frames. Bake at 170°C for 8 mins (vents closed). Remove from the frame and place on a cooling rack. Allow to cool, then cut out circles which are 5cm in diameter.

COFFEE SOAKING SYRUP
Mix all of the ingredients together. Dip and thoroughly soak the biscuit discs.

ALMOND/HAZELNUT CRUNCH
Mix the praline and hazelnut paste with the feuillantine, coffee extract and crushed almonds. Melt the cocoa butter and white chocolate at 45°C and add to the mixture. Add the softened butter, then spread onto a tray and freeze. Cut out circles which are 5cm in diameter.

COFFEE CARAMEL
Dry cook the sugar to 185°C. Stop the caramel cooking with a boiling mixture of the cream, butter, salt and coffee extract. Strain through a fine mesh sieve and cool. At 60°C, add the gelatine. Pipe the hardening caramel onto the discs of almond crunch (15g per individual cake).

COFFEE CREAM
Boil the milk and coffee extract. Beat the egg yolks and sugar until pale, then heat the mixture to 83°C and blend in a food processor. Decrystallise the chocolate at 40°C, pour the custard over it, add in the gelatine, mix well and set aside in the fridge. Whip the cream and mix everything together at 35°C.

VANILLA MASCARPONE CHANTILLY CREAM
Bring the cream(1), the glucose and vanilla extract to the boil. Pour the liquid over the chocolate in 3 goes. At 35°C, add in the mascarpone and the cream (2), then blend in a food processor. Refrigerate overnight before use.

COFFEE/VANILLA/HAZELNUT GLAZE
Make a dry caramel. Stop the cooking with a boiling mixture of the butter, vanilla, cream and glucose. Strain through a fine mesh sieve onto the hazelnut paste, condensed milk and gelatine. Blend in a food processor and use at 35°C.

ASSEMBLY AND DECORATION
Upside down in a 6.5cm-diameter, 4.5cm-high ring, on a sheet of acetate. Pour a little mousse into the ring. Place a soaked biscuit on top. Pour in a little more mousse. Insert a disc of crunch with the caramel. Pour in a little more mousse and top with another soaked biscuit. Smooth over and blast freeze. Unmould and glaze the individual cake. Top with the vanilla Chantilly cream, piped with a large fluted piping nozzle. Sprinkle very lightly with cocoa powder.

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PROVA GOURMET | 46 rue Colmet Lépinay | 93100 Montreuil - France | +33(0)1 48 18 17 20
gourmet@prova.fr | www.provagourmet.com