

LAURENT DUCHÊNE - MOF

# CARTAGENA

Recipe for 4 Cartagena, 16 cm diameter

## Ingredients

**COFFEE SPONGE**
300 g eggs
200 g caster sugar
200 g T65 flour
60 g melted butter (50°C)
**20 g Pure Arabica Colombian coffee extract**

**COFFEE SYRUP**
250 g 30 baume syrup
**25 g Pure Arabica Colombian coffee extract**

**COFFEE CRÉMEUX**
249 g fresh eggs
147 g caster sugar
**115 g Pure Arabica Colombian coffee extract**
200 g butter
4.2 g gelatine powder (200 Bloom)
25 g water

**COFFEE MOUSSE**
187 g semi-skimmed milk
237 g cream
87 g coffee beans
237 g glucose DE60
12.5g gelatine powder (200 bloom)
75 g water
320 g milk chocolate (38%)
200 g dark chocolate (68%)
**20 g Pure Arabica Colombian coffee extract**
575 g whipped cream

**PECAN NUT PRALINE**
300 g pecan nuts
25 g glucose DE40
60 g water
215 g sugar

**DECORATIVE CHANTILLY CREAM**
125 g cream
60 g mascarpone
**5 g Pure Arabica Colombian coffee extract**
10 g icing sugar

**MILK CHOCOLATE SPRAY MIXTURE**
285 g milk chocolate
142 g cocoa butter
70 g dark chocolate

**DECORATIVE GLAZE**
100 g clear glaze
**5 g Pure Arabica Colombian coffee extract**
2 g glittering gold powder
1 drop water-soluble yellow food colouring

## Preparation

**COFFEE SPONGE** - for 1 60 x 40 cm tray, 680 g per tray
Heat the eggs, sugar and coffee extract to 55°C in a bain-marie.
Whip in a stand mixer with the whisk attachment for 15 minutes,
gently heating the mixing bowl with a blowtorch as you go. Cool to 30°C.
Gently add the sifted flour and melted butter.
Bake for 8 minutes at 200°C (vents closed).
Move to a cooling rack as soon as you take it out of the oven.
Cut out circles which are 14 cm in diameter.

**COFFEE SYRUP**
Mix all the ingredients together and soak the circles of sponge cake in the syrup.

**COFFEE CRÉMEUX**
Heat the eggs, sugar and coffee extract to 80°C in a bain-marie.
Add the gelatine to stop it cooking and quickly transfer to another container.
Cool to 33°C and blend in a food processor with the butter.
Pour into a 14 cm - diameter Flexipan (150 g per insert).
Place a disc of sponge cake on top and blast freeze the whole thing.

**COFFEE MOUSSE**
Bring the milk and the cream to the boil.

Roast the coffee beans for 15 minutes at 150°C, then allow to cool and grind.

Allow the coffee to infuse with the cream and milk with a lid on for 15 minutes.
Strain through a fine mesh sieve and weigh.
If the weight of the milk and cream is less than the initial weight, add cream to complete.

Heat the coffee-infused milk and cream to 80°C, then add the gelatine, glucose and coffee extract.
Add the chocolate and blend in a food processor.

Whip the cream and mix everything together at 28°C.

**PECAN NUT PRALINE**
Thoroughly toast the pecans in the oven (150-160°C).
Heat the sugar to 180° C (max).
Add the hot pecans (40-45°C).
Cool the mixture.
Crush it without going past 35-36°C
and allow to cool.
Crush twice.

**DECORATIVE CHANTILLY CREAM**
Mix together all the ingredients.
Blend in a food processor and whip.

**MILK CHOCOLATE SPRAY MIXTURE**
Melt everything together and use at 60°C on the frozen dessert.

**DECORATIVE GLAZE**
Mix together all the ingredients.

**TO ASSEMBLE**
Upside down in a circle 60 cm diameter, 4.5 cm - high ring, on a tray with a sheet of acetate.
Pour 250 g of mousse into the ring.
Place the disc of coffee crémeux and sponge inside.
Pour in 100 g of mousse and pipe 70 g of pecan nut praline directly on top,
then top with a soaked disc of sponge.
Smooth over and blast freeze.
Unmould and spray the desserts.
Top with the coffee chantilly cream with a small circular piping nozzle.
Arrange the chocolate decorations and pecan halves on top.
Finish with a few dots of decorative glaze and gold leaf.

# Associated products



EXTRACT
PURE ARABICA
COLOMBIAN COFFEE

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