

PROVA
Gourmet

OPALINE
by Tristan Rousselot

OPALINE

INGREDIENTS

Makes 10 logs for 6 persons each

CHOCOLATE AND COCONUT CRISP

- 317 g baked sweet shortcrust pastry
- 127 g hazelnut praline
- 95 g praline
- 95 g shredded coconut
- 95 g feuilletine flakes
- 190 g dark chocolate (70% cocoa)
- 95 g milk chocolate (40% cocoa)
- 95 g cocoa nibs
- 3 g fleur de sel

SOFT SPONGE - CAVIANI

- 244 g blanched ground almonds
- 244 g icing sugar
- 291 g whole eggs
- 2 g **Caviani - Prova Gourmet**
- 68 g strong white flour
- 241 g egg whites
- 49 g granulated sugar

COCONUT SPICED SOFT CARAMEL

- 148 g heavy cream (35% fat)
- 3 g Tasmanian pepper
- 0,6 g star anise
- 72 g granulated sugar
- 50 g glucose syrup
- 0,4 g fleur de sel
- 14 g milk chocolate (40% cocoa)
- 10 g cocoa butter
- 32 g unsalted butter
- 3 g **Natural Coconut Type Flavor – Prova Gourmet**

COCONUT CREAM

- 11 g granulated sugar
- 74 g glucose syrup
- 170 g heavy cream (35% fat) - 1
- 1 g fine salt
- 57 g heavy cream (35% fat) - 2
- 6 g cocoa butter
- 3,3 g **Natural Coconut Type Flavor – Prova Gourmet**
- 11 g unsalted butter

COCONUT AND CAVIANI MOUSSE

- 73 g water
- 236 g granulated sugar
- 314 g egg whites
- 1212 g coconut purée
- 97 g hydrated gelatine
- 5 g **Caviani - Prova Gourmet**
- 840 g heavy cream (35% fat)

CAVIANI WHIPPED GANACHE

- 303 g heavy cream (35% fat) - 1
- 152 g white chocolate
- 18 g hydrated gelatine
- 1,6 g **Caviani - Prova Gourmet**
- 303 g heavy cream (35% fat) - 2

NEUTRAL GLAZE

- 167 g water
- 10 g lemon juice
- 33 g glucose syrup
- 87 g granulated sugar - 1
- 3 g Pectin X58
- 33 g granulated sugar - 2

DECORATION

- 100 g shredded coconut



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PREPARATION

Makes 10 logs for 6 persons each

CHOCOLATE AND COCONUT CRISP

Melt all the chocolates, then mix together all the ingredients. Spread the crisp to 0.2 inch (0.5 cm) thick and refrigerate until set. Cut into 2 × 6 inch (5 × 15 cm) rectangles.

SOFT SPONGE - CAVIANI

In a stand mixer fitted with a whisk, emulsify the ground almonds and sifted powdered sugar with the whole eggs and Caviani for 10 minutes. Fold in the sifted flour. Whip the egg whites and gradually add the granulated sugar to stiffen, then fold into the mixture. Scale 1000 g per 16 × 24 inch (40 × 60 cm) sheet. Bake in a convection oven at 338°F (170°C) for 12 minutes.

COCONUT SPICED SOFT CARAMEL

Bring the cream to a boil and add the star anise and crushed Tasmanian pepper. Cover and infuse for 20 minutes, then strain. Cook the granulated sugar to a caramel, then deglaze with the boiling cream, glucose, and fleur de sel. Heat again to 219°F (104°C). Cool.

At 140°F (60°C), add the milk chocolate and cocoa butter and blend.

At 104°F (40°C), add the unsalted butter and coconut natural flavor, then blend. Chill overnight.

COCONUT CREAM

Heat the granulated sugar, glucose, salt, and cream (1) to 221°F (105°C). Add the hot cream (2) to stop the cooking. Add cocoa butter and coconut natural flavor. Cool to 86°F (30°C) and add the unsalted butter.

COCONUT AND CAVIANI MOUSSE

Cook the water and granulated sugar to 250°F (121°C) and pour over the egg whites in a stand mixer fitted with a whisk. Whip until completely cool. Heat one-third of the coconut purée and dissolve the hydrated gelatin, then add the remaining purée and Caviani. When the purée reaches 86°F (30°C), fold in the Italian meringue, then the whipped cream.

CAVIANI WHIPPED GANACHE

Heat the first quantity of cream, then pour over the white chocolate, hydrated gelatin, and Caviani. Mix, then add the second quantity of cold cream.

Refrigerate at 39°F (4°C) for 24 hours.

NEUTRAL GLAZE

Heat the water, lemon juice, and glucose with the bulk of the granulated sugar to 122°F (50°C). Mix the Pectin X58 with the remaining granulated sugar, add to the pot, blend with an immersion blender, and heat to 185°F (85°C). Cover and refrigerate 24 hours.



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ASSEMBLY AND DECORATION

Makes 10 logs for 6 persons each

ASSEMBLY

Cut sponge into 6 × 1.2 inch (15 × 3 cm) rectangles (3 per insert).

Pipe 3 stripes of caramel onto one rectangle, place a second sponge rectangle on top and pipe 3 stripes of coconut cream. Top with the final sponge rectangle. Freeze the inserts.

Pipe 250 g of coconut mousse into each log mold. Insert the frozen insert, add the crisp rectangle, and level. Refrigerate 1 hour, then freeze and unmold.

DECORATION

Whip the ganache until silky and place a drop on top of each frozen log. Freeze again.

Heat the neutral glaze to 122°F (50°C), then spray a thin layer onto the surface.

Finish with a fine decorative ring of shredded coconut at the base of the log.

