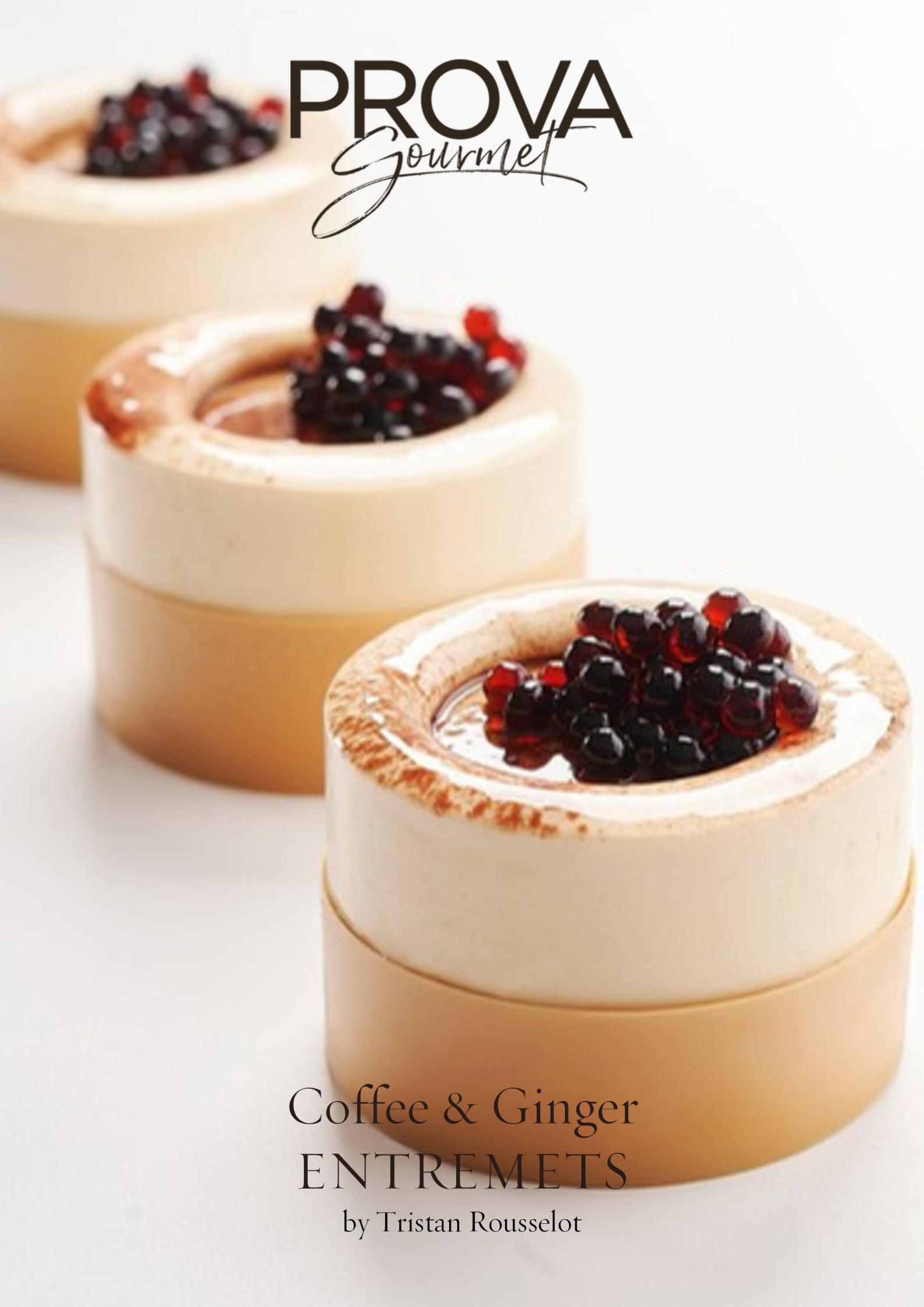




PROVA
Gourmet

Coffee & Ginger
ENTREMETS

by Tristan Rousselot



Coffee & Ginger ENTREMETS

INGREDIENTS

Recipe for 10 portions

COFFEE CREAM

304 g Whipping cream 35% fat
10 g Glucose syrup
10 g Invert sugar
2 g Pectin X58
105 g Blonde chocolate
13 g **Coffee Extract - Prova Gourmet**

DECORATION

300 g Blonde chocolate
12 g **Coffee Fusion - Prova Gourmet**
100 g **Coffee Pearls - Prova Gourmet**

PAIN DE GÊNES & COFFEE SPONGE

447 g Almond paste
374 g Eggs
82 g Eggs yolks
34 g **Coffee Extract - Prova Gourmet**
92 g Strong white flour
9 g Potato starch
73 g Unsalted butter

GINGER & COFFEE MOUSSE

119 g Whipping cream 35 %
119 g UHT whole milk
25 g Ginger root
46 g Egg yolks
27 g Caster sugar
28 g Hydrated gelatine
66 g White chocolate 33%
22 g **Coffee Extract - Prova Gourmet**
331 g Whipping cream 35%

SWEET PASTRY

17 g Ground blanched almonds
31 g Potato starch
108 g T55 Flour
0,6 g Fine salt
54 g Icing sugar
57 g Unsalted butter
32 g Whole eggs





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PREPARATION

Recipe for 10 portions

SWEET PASTRY

In the bowl of a mixer fitted with a paddle attachment, crumble the diced butter with the dry ingredients. Then add the whole eggs. Once the mixture starts to come together, stop mixing; do not knead. If necessary, finish combining the mixture by hand, using a smearing motion to avoid developing gluten in the dough. Roll out the dough to 2.5 cm thick between two sheets of baking paper. Let it rest overnight in the refrigerator. Cut out 6 cm diameter discs. Bake for 20 minutes at 160°C between two perforated baking mats.

COFFEE CREAM

Heat the cream, glucose syrup and invert sugar, and mix while adding the pectin X58. Bring to the boil and pour over the blonde chocolate and the coffee extract and combine.

PAIN DE GÊNES & COFFEE SPONGE

In a Robotcoupe®, mix the almond paste while gradually adding the whole eggs, the egg yolks and the coffee flavour. When the mixture is smooth, transfer to the bowl of a stand mixer fitted with a whisk attachment, and emulsify. Add the sifted flour and potato starch to the emulsified mixture. Finally, add the melted unsalted butter. Weigh out 1000 g per 40 cm x 60 cm baking sheet. Bake at 170 °C for 20 minutes.

GINGER & COFFEE MOUSSE

Heat the cream and milk in a saucepan, then leave the ginger to infuse for two hours. Make a crème anglaise with the egg yolks and caster sugar, previously whisked together until pale. Incorporate the hydrated gelatine and white chocolate, followed by the coffee extract. Mix, then chill in the refrigerator to 21 °C. In the bowl of a mixer fitted with a whisk, whip the remaining cream. Gently fold the whipped cream into the crème anglaise.

DECORATION

Use the blonde chocolate and the Fusion Brazilian Coffee-Flavoured Cocoa Butter, then temper using the temperature chart. Spread a thin layer of chocolate onto an acetate strip 24 cm long and 3.5 cm wide. Leave to set slightly, then wrap around a tube 6 cm in diameter. Leave to set overnight. Remove the chocolate circles from their rings and set aside.

ASSEMBLY

Pipe 30 g of coffee cream into the 4.5 cm cylinder moulds, then place a coffee sponge circle on top. Freeze, then remove the inserts from the moulds. Pipe 40 g of the coffee mousse into a 6 cm cylinder mould, then position the inserts. Level off to a smooth finish then leave to set in the refrigerator for one hour. Freeze then unmould the inserts. Melt the neutral glaze to 50 °C, then spray a thin layer onto the entremets, then place the entremet on the sweet pastry. Place the chocolate circle around the entremets then decorate with coffee pearls in the centre of the entremets.

