

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



PURE ARABICA
COLOMBIAN COFFEE
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