

## Chocolate, Caramel and Orange Entremet

### Sable Breton

#### INGREDIENTS

- 210 g butter
- 7 g salt
- 180 g confectionary sugar
- 60 g eggs
- 6 g Grand Marnier
- 300 g pastry flour
- 9 g baking powder

#### PREPARATION

Using a paddle attachment, cream butter and salt. Add sifted sugar. Slowly add eggs and Grand Marnier. Add sifted flour and baking powder. Mix until just combined. Wrap dough in plastic wrap and let rest in refrigerator for 2 hours. Roll out dough 1/8-inch thick and cut with 180 mm round pastry ring. Place on parchment-lined sheet pan and bake in 300° oven for 10 to 15 minutes or until lightly golden brown. Cool and reserve.

### Caramelized Pecans

#### INGREDIENTS

- 56 g water
- 113 g sucrose
- 20 g trimoline
- 2.5 g fleur de sel



- 250 g pecan pieces
- 20 g cacao Barry Mycryo

#### PREPARATION

In a medium sauce pan, combine first four ingredients. Cook over medium-high heat until the temperature reaches 255°. Add pecans and stir to coat evenly. Spread out on a sheet pan lined with a silpat. Caramelize the nuts in a 300° oven. Remove from oven and sprinkle the Mycryo through a sifter over the nuts. Stir to separate the pieces of nuts. Cool completely and store.

**Bob Hartwig**, chef and owner at Bakin' and Eggs, Chicago, IL

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### Chocolate Mousse

#### INGREDIENTS

- 2 1/3 ea gold gelatin sheets
- 150 g heavy whipping cream
- 225 g Callebaut® 823 milk chocolate
- 12 g Callebaut cocoa mass
- 150 g egg whites
- 50 g granulated sugar

#### PREPARATION

In ice cold water, bloom gelatin. In a medium sauce pan, boil heavy cream and pour over chocolate. Let sit for 30 seconds and combine with an immersion blender until smooth. Squeeze out water from gelatin and add to chocolate. Mix with an immersion blender until smooth. Whip the egg whites with a wire whip attachment until very soft peaks form. Add the sugar slowly while mixing and continue to whip until slightly firm peaks form. Fold meringue into chocolate until combined.

### Chocolate Financier

#### INGREDIENTS

- 450 g powdered sugar
- 150 g almond flour
- 105 g pastry flour
- 45 g Callebaut cocoa powder
- 5 1/4 g baking powder
- 375 g egg whites
- 38 g apple compote
- 375 g butter

#### PREPARATION

Sift all dry ingredients. Place into a mixing bowl and mix with a paddle attachment. Add egg whites and apple compote. Mix until fully incorporated. In a medium sauce pan, place butter and cook on high until the butter turns slightly brown (beurre

noisette). With the mixer on low speed, add brown butter slowly. Mix until combined; cool. Pour 252 g of batter per 180 mm flexipan baking sheet. Bake in 460° oven for 12 to 15 minutes or until the batter is set. Cool and reserve.

### Caramel Espresso Cremeux

#### INGREDIENTS

- 26 g whole espresso beans
- 720 g heavy whipping cream
- 2 ea Tahitian vanilla beans
- 3 ea gold gelatin sheets
- 180 g sucrose
- 2 g fleur de sel
- 240 g egg yolks

#### PREPARATION

Place espresso beans on a baking sheet and roast in 300° oven for 10 minutes. In sauce pan, combine with heavy whipping cream and bring to boil; cover and place in refrigerator for 24 hours to infuse. After 24 hours, cut the vanilla beans in half lengthwise and scrape out the seeds. Add seeds and pods to cream and bring to a boil over high heat. Remove from heat, cover and let infuse. Place the gelatin sheets in ice cold water. Place sucrose into a large sauce pan and cook on medium-high heat. Cook sugar until it dissolves and turns amber brown. Add heated cream slowly and stir with a whisk to incorporate. Add the salt and strain. Squeeze out excess water from the gelatin and add to the caramel. Place egg yolks in a mixing bowl and whisk until combined. Add a small amount of caramel to the yolks and mix until combined. Add the yolk mixture into the caramel and cook on medium-high heat until the mixture reaches 180°, stirring continuously. Strain mixture and pour into 180 mm ring molds. Place into freezer.

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### Orange Marmalade Gelee

#### INGREDIENTS

- 3 ea gold gelatin sheets
- 400 g Mandarin fruit purée
- 40 g sucrose
- 10 g lemon juice
- 142 g oranges, cut into wedges (skin on)
- 98 g sucrose

#### PREPARATION

To make gelee, soak gelatin in cold ice water. Place puree and 40 g sucrose in a medium sauce pan. Heat to 120°. Squeeze water out of the gelatin and add to puree along with lemon juice. Mix gelee with an immersion blender until thoroughly combined.

Place orange wedges in a food processor and pulse until you have small dices. Place into a medium sauce pan with the second amount of sugar; cook over low heat until the oranges are translucent. Whisk in the gelee mixture. Place in a storage container and reserve.

### Caramel Mirror Glaze

#### INGREDIENTS

- 5 ea gold gelatin sheets
- 720 g heavy whipping cream
- 860 g sugar
- 360 g water
- 48 g cornstarch

#### PREPARATION

Soak gelatin in ice cold water. In a medium sauce pan, place heavy cream and heat until 160°. In a large sauce pan, place sugar and turn heat to medium high. Cook sugar until it dissolves and turns amber brown. Deglaze caramel with hot cream; whisk to incorporate and bring back to a boil. In a separate bowl, mix water and

cornstarch. Whisk into the caramel and bring to a boil. Remove from heat. Squeeze out excess water from the gelatin and add to the caramel. Cool and place into a storage container. When ready to use, heat to 90° and apply to the frozen entremet.

#### ASSEMBLY

Spread 212 g of orange marmalade over the caramel espresso cremeux. Place chocolate financier on top of marmalade. Place back into freezer. Using a 200 mm ring lined with acetate, pour the chocolate mousse halfway up the ring. Place frozen cremeux insert into the ring. Pipe more mousse on top of the insert. Sprinkle 75 g of pecans onto mousse. Spread a small amount of mousse on one side of the sable Breton. Place sable Breton on top of pecans with mousse side on top of pecans. Freeze until completely frozen. Heat glaze to 90°. Unmold frozen entremet and place on sheet pan with a wire rack. Pour glaze over entremet until completely covered. Garnish with more pecans and chocolate decorations.