



Infusio

20 bars

Chef pâtissier Guillaume Abrevoir

CHOCOLATE SHELL

Ingredient

1000 g Equatorial dark chocolate

Preparation

- 1 Carry out a standard tempering curve for moulding the chocolate bars.

KAMEL SPRAY COATING

Ingredients

125 g Equatorial milk chocolate

152 g Cocoa butter

2 g Fab'Coltrad fat-soluble yellow colouring (CSP011750)

1 g Fab'Coltrad fat-soluble red colouring (CSP011751)

Preparation

- 1 Melt the cocoa butter to approximately 60°C.
- 2 Add the milk couverture chocolate and blend until smooth.
- 3 Add the colourings and blend again.
- 4 Carry out a standard tempering curve, then spray at 31°C.



BLACK SPRAY COATING

Ingredients

100 g Butter cocoa

10 g Fab'Colnat natural black (CSP011434)

Preparation

- 1 Melt the cocoa butter to 45°C.
- 2 Add the black colouring and blend until smooth.
- 3 Temper to 29°C for spraying.

COFFEE SYRUP

Ingredients

120 g Sugar

60 g Water

20 g Trablit liquid coffee extract (IAN308743PC1190)

100 g Cocoa nibs

Preparation

- 1 Prepare a coffee syrup, then soak the cocoa nibs in it for 1 hour.
- 2 Drain the cocoa nibs and caramelize them in the oven on a Silpat mat at 160°C for approximately 10 minutes.
- 3 Allow them to cool, then use them in the hazelnut praline recipe.

MASCARPONE COFFEE GANACHE

Ingredients

105 g Whole milk
45 g Whole coffee beans
75 g Mascarpone
50 g Sorbitol powder (E420) (ITA011856)
15 g Invert sugar (trimoline)
50 g Glucose syrup DE60
37 g Atomised glucose DE38
2 g Fleur de sel
75 g Caraïbe 66% dark chocolate
265 g Ivoire 35% white chocolat
25 g Trablit liquid coffee extract (IAN308743PC1190)

Preparation

- 1** Bring the milk to the boil in a saucepan.
- 2** Add the coffee beans, cover and leave to infuse for 20 minutes.
- 3** Strain the milk through a chinois, topping it up as necessary to obtain a final weight of 125 g.
- 4** Add the invert sugar, glucose, mascarpone and salt.
- 5** Melt the chocolate to 40°C, then mix with the milk preparation.
- 6** Add the coffee extract and blend to achieve a smooth emulsion.
- 7** Pipe the ganache at 30°C into the moulded chocolate shells.
- 8** Fill the shells to two-thirds full, then leave to crystallise for several hours at 15°C.

HAZELNUT PRALINE WITH CARAMELISED COFFEE COCOA NIBS

Ingredients

300 g Piedmont hazelnut praline
15 g Trablit liquid coffee extract (IAN308743PC1190)
150 g Jivara 40% milk chocolate
50 g Cococa nibs

Preparation

- 1** Melt the milk couverture chocolate, then mix with the hazelnut praline, cocoa nibs and coffee.
- 2** Temper the mixture, then pipe into the chocolate bar moulds.

NOTE

Use chocolate bar moulds.
(Martellato MA1920)

