



CATEGORY

Pâtisserie



OCCASION

Afternoon Tea, Dessert, Easter, Halloween, Mother's Day, Summer



FINISHED PRODUCT

Confectionery

BLACK TRUFFLE

OVERVIEW

ARE YOU LOOKING FOR AN UNUSUAL RECIPE ? HAVE YOU EVER TRIED TO USE TRUFFLE IN YOUR PASTRY ?

Truffles are usually seen in savoury dishes, but their heady, earthy aroma and intense flavour work perfectly with sweet chocolate.

A real inspiration for this “**Black Truffle**” amazing dessert composed with :

Vanilla Biscuit / Heart of Hazelnut / Vanilla Mousse / Chocolate Creamy / Black chocolate coating

By [Chef David Redon](#) – Business partner [@kkobelgium](#)

INGREDIENTS

Group Vanilla Biscuit

Ingredient	KG
Almond Powder	0.140
Four	0.060
Icing sugar	0.140
Egg white	0.095
Fresh cream	0.030
<u>Compound Vanilla</u>	0.015
Egg white	0.280
Sugar	0.155
Total Weight:	0.915

Group Heart of Hazelnut

Ingredient	KG
<u>Caramel Water-based-cream</u>	0.300
Hazelnut praliné 50/50	0.100
Sea salt	0.002
Whole milk	0.110
Chopped roasted hazelnut	0.030
Total Weight:	0.542

Group Vanilla Mousse

Ingredient	KG
Milk	0.110
Gelatin mass (1/5)	0.030
<u>Vanilla Water-based-cream</u>	0.200
Whipped cream	0.500
Total Weight:	0.840

Group Chocolate Creamy

Ingredient	KG
Full fat milk	0.165
Dark chocolate 64%	0.290
Gelatin mass (1/5)	0.008
Black truffle oil	0.010
UHT cream 35%	0.310
Total Weight:	0.783

Group Black Chocolate Coating

Ingredient	KG
Dark chocolate	0.500
Cocoa butter	0.300
Black cocoa powder	0.008
Total Weight:	0.808

METHOD

VANILLA BISCUIT

Mix the **powders** with first part of **egg white** and **the fresh cream**, to obtain homogeny preparation. In the same time, whip the other **egg white** with the **sugar** to make a **meringue**. Mix delicately this **meringue** into the first preparation. Pipe in 2.5 cm half silicon sphere and bake 15min at 170°C.

HEART OF HAZELNUT

Mix the **4 first ingredients** to get a nice emulsion, then add the **roasted hazelnut**. Pipe in 2.5 cm half silicon sphere and freeze.

VANILLA MOUSSE

Warm up **milk** and **gelatin mass**, pour on [vanilla water-based cream](#) and mix. At 35°C mix delicately with whipped cream.

CHOCOLATE CREAMY

Bring the **milk** to 80°C, add the **gelatin mass** and pour over the **chocolate** and mix well. Add the **truffle oil** and **cream**, then blend using the hand mixer to get a good emulsion. Cover with cling film in contact and reserve in the fridge to set.

BLACK CHOCOLATE COATING

Melt the **cocoa butter** at 50°C, pour over the **chocolate** with the **charcoal powder** and mix well. Use at 35°C.

ASSEMBLING

Fill the silicon mold heart shape (Silikomart ref: CUPIDO 30) with the **vanilla mousse**, then push inside stuck together one **half sphere of biscuit** with **one half sphere of hazelnut** cover again with the **mousse** even if it look domed and more than the mold edge, then Freeze it.

Unmold the heart shape, stick it on a long toothpick and pipe all around in an irregular manner with the set **chocolate creamy**, then set again in the freezer.

Once frozen, **dip** it in the liquid black chocolate spray at 35°C, then using the same preparation **spray** with low pressure on top of it to **create the truffle skin texture**.

?? Follow us for more inspiration, tutorial and recipes on [Instagram](#), [FB](#), [Youtube](#) and [LinkedIn](#).