



RECIPE BY GAËL MAJCHRZAK

Blubry

Recipe in 4 steps



Recipe for 10 portions.

1

Cocoa sponge cake

Egg yolk (A)	204g	10.0 %	Whisk A for around 10 minutes until you get a ribbon form.
Water (A)	101g	4.9 %	
Sugar (A)	478g	23.4 %	Gradually add B previously heat at 50°C and continu to whip for 2 more minutes.
Melted unsalted AOP butter (B)	447g	21.9 %	
Flour T55 (C)	225g	11.0 %	A part beat D until you get a smooth and soft meringue.
Starch (C)	79g	3.8 %	
COCOA POWDER 22/24%	59g	2.8 %	Combine this 2 masses with adding gradually C and the cocoa powder previously combined. Spread 1100 g per tray and bake for 20 minutes at 170°C.
Baking powder (C)	8g	0.3 %	
Egg white (D)	354g	17.3 %	
Egg white powder gallia (D)	14g	0.6 %	
Sugar for egg white (D)	71g	3.4 %	
Total	2040g	100%	

2

Wild blueberry compote

Wild blueberry IQF (A)	630g	65.7 %	Cooked until texture desire A.
Raspberry purée (A)	158g	16.4 %	Combine with B previously mixed and sifted together and bring to a boil.
Sugar (B)	79g	8.2 %	
Pectine 325 NH95 (B)	6g	0.6 %	Incorporate C when still boiling and then let cool down.
Lemon purée (C)	17g	1.7 %	Add D at 70°C and let set at 5°C.
Gelatin powder 200 bloom (D)	10g	1.0 %	Pour between 2 layers of sponge
Water for gelatin (D)	58g	6.0 %	
Total	958g	100%	

3

Creamy hazelnut praliné

Hokkaido fresh cream (A)	484g	20.3 %	Combine A with B previously mixed and cook to 85°C.
UHT whole milk (A)	704g	29.6 %	Incorporate C when temperature is lower than 70°C.
Egg yolk (B)	145g	6.0 %	
Trehalose sugar (B)	264g	11.1 %	Pour on D and the praliné then fill the mold directly.
Gelatin powder 200 bloom (C)	33g	1.3 %	
Water for gelatin (D)	198g	8.3 %	Place the previous preparation on top and keep in freezer.
HAZELNUT PRALINE 50% Smooth	550g	23.1 %	
Total	2378g	100%	

4 Tannea 43% mousse

UHT whole milk (A)	480g	24.0 %	Warm A to 35°C.
Hokkaido fresh cream (A)	120g	6.0 %	Incorpore B previously melted.
Gelatin powder 200 bloom (B)	17g	0.8 %	Combine with the chocolate melted at 32°C.
Water for gelatin (B)	102g	5.1 %	Add D gently.
Milk chocolate TANNEA 43%	600g	30.0 %	Use it at 32°C.
Hokkaido fresh cream (D)	680g	34.0 %	
Total	1999g	100%	

Final assembly

Decoration:

Gianduja plate, hazelnut and blueberry.

