

RECIPE BY PIERRE MATHIEU

Chocolate Pavé

Recipe in 4 steps

CHOCOLATERIE DE L'OPÉRA

1 Crispy Feuilletine Base

Milk chocolate ADAGIO 40%	300g	33.3 %	Melt the milk chocolate couverture over a bain-marie.
PURE HAZELNUT PASTE	300g	33.3 %	Add the hazelnut paste and the feuilletine.
Feuilletine	300g	33.3 %	Spread onto the tray.
Total	900g	100%	

2 Chocolate Sponge

Egg yolks	750g	24.1 %	Bake in a tray for 20 minutes at 190°C.
Sugar	650g	20.9 %	Beat the egg yolks and sucrose for 15 minutes.
Flour	375g	12.0 %	Sieve the flour and the cocoa.
Cocoa	150g	4.8 %	Melt the butter.
Heated butter	225g	7.2 %	In parallel, beat the egg whites with the sucrose until foamy
Egg whites	750g	24.1 %	Use rulers to slice to 1 cm thick.
Sugar	200g	6.4 %	
Total	3100g	100%	

3 Chocolate Ganache

Cream	500g	46.7 %	Bring the cream and the trimoline to the boil.
Trimoline	30g	2.8 %	Pour onto the crushed chocolate.
Butter	100g	9.3 %	Blend until a ganache texture is obtained.
Dark chocolate VIBRATO 70%	440g	41.1 %	Add the butter and blend again.
Total	1070g	100%	

4 Vibrato Cream

Milk	85g	12.3 %	Bring the cream and milk to the boil.
Cream	255g	37.1 %	Pour onto the egg yolk and sugar mixture.
Egg yolks	70g	10.2 %	Bring to a slight simmer.
Sucrose	45g	6.5 %	Add the rehydrated gelatine.
Dark chocolate VIBRATO 70%	210g	30.6 %	Pour onto the chocolate and blend.
Powdered gelatine	3g	0.4 %	Leave to cool.
Cold water	18g	2.6 %	Beat until light and airy and pipe in a zig-zag manner, respecting the 6 cm x 6 cm format.
Total	686g	100%	Chill rapidly to set and flock for a black velvet effect.