

RECIPE BY JOAQUIN SORIANO

Miniature Mousse Cake

Recipe in 7 steps

1 Chocolate Mousse - 35 g / piece

Full-fat milk (3,6% fat)	117g	11.4 %
Inulin	29g	2.8 %
Whole fresh eggs	98g	9.5 %
Dark chocolate MADONG 70%	227g	22.1 %
COCOA BUTTER	23g	2.2 %
35% fat cream	532g	51.8 %
Total	1026g	100%

Bring the milk to the boil with the inulin, then make a custard with the whole eggs.

Once the custard is finished and has the desired texture, pour over the dark couverture and the cocoa butter.

Emulsify by hand with a silicone spatula, then finish the emulsion with an immersion blender.

Whip the cream until its texture resembles that of shaving foam; then gently incorporate and mix the ganache into the whipped cream.

2 Soft Rosemary Caramel - 11 g / piece

Caster sugar	205g	15.6 %
Salt	4g	0.3 %
Glucose syrup DE40 (1)	238g	18.1 %
35% fat cream	432g	33.0 %
Full-fat milk (3,6% fat)	108g	8.2 %
Glucose syrup DE40 (2)	108g	8.2 %
COCOA BUTTER	50g	3.8 %
82% fat PDO butter	151g	11.5 %
Fresh rosemary	12g	0.9 %
Total	1308g	100%

Bring the glucose (2), milk, cream and rosemary to the boil, then leave to infuse for 20 minutes before straining.

Weigh the butter with the cocoa butter. Caramelise the sugar, salt and glucose (1) without adding any water.

Deglaze with the infused cream, then reduce by bringing to a boil.

Add the last ingredients, then emulsify with an immersion blender.

Refrigerate at 4°C.

3 Flourless Biscuit - 8 g / piece

82% fat PDO butter	174g	17.0 %
Dark chocolate LARGO 70%	91g	8.9 %
52% almond paste	144g	14.0 %
Whole fresh eggs	265g	25.9 %
Fresh egg whites	204g	19.9 %
Caster sugar	91g	8.9 %
COCOA POWDER 22/24%	53g	5.1 %
Total	1022g	100%

Melt the dark couverture with the butter in the microwave.

Add the almond paste and blend using an immersion blender to separate the fat from the water.

While continuing to blend, pour in the whole eggs (previously warmed to room temperature) to create a stable emulsion.

Make a meringue then gently incorporate the ganache.

Finish by incorporating the cocoa powder.

4 Chocolate Shortbread

Brown sugar	122g	12.3 %
Inulin	61g	6.1 %
Caster sugar	61g	6.1 %
Salt	4g	0.4 %
82% fat PDO butter	212g	21.5 %
Water	13g	1.3 %
T65 flour 10,5% protein	245g	24.8 %
COCOA POWDER 22/24%	47g	4.7 %
Baking powder	8g	0.8 %
Ground hazelnuts	212g	21.5 %
Total	985g	100%

Mix the different sugars and salt together.

Add the butter, then cream the mixture before adding water.

Finish the mixture by adding all the powders, taking care to thoroughly scrape the sides of the bowl between ingredients.

5 Chocolate Croustillant - 25 g / piece

Baked chocolate shortbread	869g	85.9 %
COCOA BUTTER	71g	7.0 %
Dark chocolate LARGO 70%	71g	7.0 %
Total	1011g	100%

Melt the cocoa butter with the dark couverture, then add the baked shortbread and crush regularly.

Mix before use.

6 Chocolate Ganache - 12 g / piece

Full-fat milk (3,6% fat)	211g	20.6 %
35% fat cream	317g	30.9 %
Inulin	59g	5.7 %
Dark chocolate MADONG 70%	387g	37.8 %
Olive oil	49g	4.7 %
Total	1023g	100%

Bring the milk, cream and inulin to the boil.

Pour over the dark couverture and the olive oil, then emulsify by hand with a silicone spatula, finishing the emulsion with an immersion blender.

Whip the cream until its texture resembles that of shaving foam; then gently incorporate and mix the ganache into the whipped cream.

7 Chocolate Glaze

Water	151g	14.6 %
Caster sugar	390g	37.8 %
COCOA POWDER 22/24%	132g	12.8 %
35% fat cream	266g	25.8 %
Gelatine mass 200 bloom 1/5	91g	8.8 %
Total	1030g	100%

Simmer the sugar with the water, then pour the cocoa powder and the cream straight in to limit evaporation.

Emulsify using an immersion blender, taking care to clean the sides of the saucepan to avoid leaving any lumps of cocoa powder.

Add the gelatine mass while continuing to emulsify.

Final assembly

For the first step: make the biscuit and then the shortbread, baking and then leaving to cool.

Afterwards, make the rosemary caramel to be poured onto the biscuit.

Deep-freeze at -40°C.

Make the chocolate croustillant, then weigh it directly in the mould.

Deep-freeze at -20°C.

Make the ganache and pour it over the croustillant.

Cut out the caramel biscuit insert with a 4.5 diameter biscuit cutter, then make the mousse.

Pipe onto the croustillant, then place the insert on the top and fill in with the rest of the mousse.

Smooth out then deep-freeze.

Unmould, glaze at 32°C then decorate.

