



Blackberry and chocolate verrine

Taipei Int'l Bakery Show 03/2022

Manuel BOUILLET

Pastry chef
On-site demo



Blackberry blackcurrant chocolate "crèmeux"

Milk :	104g / 3.7oz
Cream :	104g / 3.7oz
Yolks :	67g / 2.4oz
Alunga 41% milk chocolate :	80g / 2.8oz
St Domingue 70% dark chocolate :	160g / 5.6oz
Blackberry puree 90% :	117g / 4.13oz
Blackcurrant puree 90% :	30g / 1.06oz
Blackcurrant liquor :	17g / 0.6oz

- Bring to a boil milk and cream.
- With the yolks make a custard at 85°C / 185°F with the liquid.
- Pour over the two chocolates.
- Add the Blackberry and Blackcurrant purees.
- Blend and pour into the verrines.

Blackberry blackcurrant "confit"

Blackberry puree 90% :	163g / 5.75oz
Blackcurrant puree 90% :	41g / 1.45oz
Sugar :	13.3g / 0.47oz
NH Pectin :	3.1g / 0.11oz

- Warm up the purees until 40°C / 104°F maximum.
- Combine together the sugar / pectin and add little by little into the purees.
- Bring to a boil.
- Cast and chill.

Chocolate "Pain de Gênes"

Almond paste 60% :	74g / 2.6oz
Yolks :	184g / 6.5oz
Whole eggs :	36g / 1.3oz
Egg whites :	131g / 4.6oz
Sugar :	44g / 1.5oz
Cream of tartar :	0.7g / 0.02oz
Plein Arôme cocoa powder :	19g / 0.67oz
Ocoa 70% dark chocolate :	80g / 2.8oz
Butter :	131g / 4.6oz

- Blend the almond paste, yolks and whole eggs in the Robot Coupe.
- Whisk the egg whites then coat with the sugar and cream of tartar.
- Add half of the whipped meringue to the almond paste / yolk / egg mixture, mixing gently with a spatula.
- Add the cocoa powder and melted chocolate / butter.
- Add the remaining meringue and spread on a silpat (700g for half baking sheet).
- 170°C / 338°F, 14 min, fan 2, 0%.
- Let cool, then cut at 5.5 cm.

Saint Domingue 70% chocolate crunchy

Saint Domingue 70% :	81g / 2.86oz
Fleur de sel :	0.29g / 0.01oz
Butter :	7g / 0.25oz
Feuilletine :	36g / 1.27oz
Rice krispies :	26g / 0.92oz

- Melt the chocolate at 30°/35°C, 86°/95°F.
- Add the softened butter and finish with the feuilletine and rice krispies.
- Spread on a baking sheet and let set in the fridge.
- Place on the cocoa biscuit.

Lo Fruitière
du Val Evel®

THE TASTE, NATURALLY



Mascarpone blackberry tea chantilly

Cream #1 :	115g / 4.06oz
Blackberry tea :	6.1g / 0.21oz
Sugar :	20g / 0.70oz
Gelatin mass x6 :	11g / 0.39oz
Mascarpone :	76g / 2.68oz
Cream #2 :	172g / 6.07oz

- Infuse cream #1 with the blackberry tea for 15 min.
- Strain and recalculate the original weight of the cream.
- Add sugar and gelatin mass and reheat around 50°C / 122°F.
- Pour over the mascarpone and blend.
- Add the cream #2 then blend one more time.
- Chill before using.

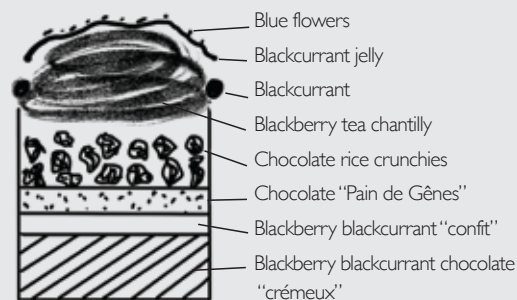
Blackcurrant translucent jelly

Water :	69g / 2.4oz
Sugar :	3g / 0.10oz
Agar agar powder :	0.8g / 0.03oz
Gelatin mass x6 :	14g / 0.5oz
Blackcurrant puree 90% :	14g / 0.5oz

- Spray a thin layer of oil in a tray or on a baking sheet.
- Add sugar and agar agar in the water and bring to a boil.
- Add the melted gelatin mass and then cast thin. Let set in the refrigerator.

Recipe and assembly for 12 pcs:

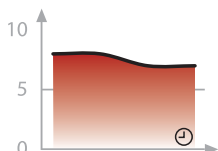
- Pour the "**crèmeux**" mixture in the bottom of the verrine and let it set in the freezer.
- Add the "**confit**" and let it set again.
- Cut the **chocolate biscuit** to 5.5 cm then place it on the confit.
- Add the **chocolate rice crunchy** and poach a generous rosette of **blackberry tea chantilly**.
- Cut the **blackcurrant jelly** with a 6 cm pastry cutter and place on the chantilly.
- Decorate with blackcurrant seeds and small **blue flowers**.



The chef's tip

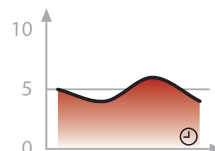
“ The addition of blackcurrant is meant to accentuate the taste of the blackberry. Just like adding raspberry to a strawberry puree. ”

BLACKCURRANT puree 90%,
10% cane sugar



**Powerful
Pulpy**

BLACKBERRY puree 90%,
10% cane sugar



**Lively
Humus**



LO Fruitière
du Val d'Evel®
THE TASTE, NATURALLY