



Blackberry and chocolate verrine

Taipei Int'l Bakery Show 03/2022

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Pastry chef
On-site demo



Blackberry blackcurrant chocolate "crèmeux"

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|----------------------------------|---------------|
| 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"

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| 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"

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| 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

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|----------------------|----------------|
| 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



INSPIRATION

Mascarpone blackberry tea chantilly

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|-------------------|---------------|
| 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.

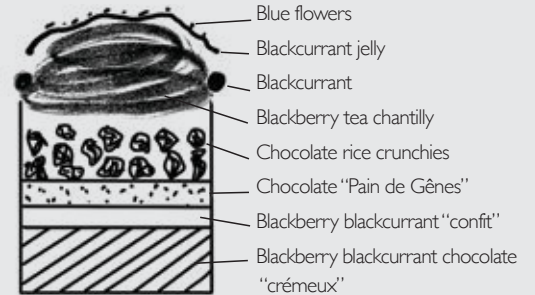
Blackcurrant translucent jelly

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|--------------------------|---------------|
| 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:

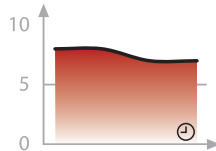
- Pour the "**crèmeux**" mixture in the bottom of the verrine and let it set in the freezer.
- Add the "**confit**" and let it set again.
- Cut the **chocolate biscuit** to 5.5 cm then place it on the confit.
- Add the **chocolate rice crunchy** and poach a generous rosette of **blackberry tea chantilly**.
- 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

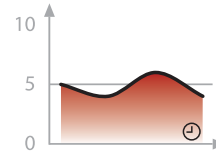
“ The addition of blackcurrant is meant to accentuate the taste of the blackberry. Just like adding raspberry to a strawberry puree. ”

BLACKCURRANT puree 90%,
10% cane sugar



**Powerful
Pulpy**

BLACKBERRY puree 90%,
10% cane sugar



**Lively
Humus**



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THE TASTE, NATURALLY