



Chocolate Trio

by Laurent Vals

1

Olive Oil Crumble Cake, Olive Oil Ganache and Nicoise Olive in Vanilla Syrup

Crumble Cake

1 lb. butter (soft)
3 oz. extra virgin olive oil
pinch of salt
3 oz. egg yolks
1 oz. hazelnut flour
4 oz. sugar
8 oz. cake flour
1 tsp. baking powder

Mix every ingredient in a mixing bowl with a paddle attachment until nice and smooth. Pipe the crumble in small cylinder flexipan mold half-way to the top. Bake 18 minutes at 325 degrees.

Olive Oil Ganache

2 cups heavy cream
1 oz. butter
4 oz. glucose
16 oz. dark chocolate
3 oz. milk chocolate
2 oz. extra virgin olive oil

Put to a boil, cream, glucose; pour onto chopped chocolate, burn mix well, add butter and oil and mix again. Set aside to cool. Pipe in flexipan disc.

Martinated Nicoise Olives in Vanilla Syrup

8 oz. Nicoise black olives (no pits)
6 oz. sugar
1.5 cup water
2 vanilla beans (split)

Soak nicoise olives in cold water 24 hours prior then blanch them 3 times in boiling water. 1 minute at a time. Rinse well. Make a simple syrup with vanilla bean, pour onto olives, set aside to cool.

PRESENTATION

On a plate set a crumble cake topped with a ganache disc and 3 olives. Decorate with chocolate ring, gold disc.

2

Crispy Milk Chocolate Caramel Bombe "Alexandre"

Mousse Milk Chocolate Caramel

15 oz. "Caramel Lactee" chocolate pistols
3 cups heavy cream
Melt chocolate, and whip the cream. Mix together when chocolate reaches 75 degrees. Pipe into individual flexipan molds.

Hazelnut Caramel Croustillant

12 oz. caramel lactee chocolate
14 oz. hazelnut paste 9 oz. feuilletine
Mix melted chocolates, hazelnut paste and feuilletine. Pipe into flexipan disc. Freeze 6 hours.

Milk Chocolate Glacage

1.75 cups milk
3 oz. glucose
6 oz. sugar
32 oz. milk chocolate
4 oz. dark chocolate
6 oz. coco butter
2 oz. mycrio
Put to a boil, milk, glucose, sugar and coco butter. Pour onto chopped chocolates and mycrio. Burn mix well. Set aside to cool.

Hazelnut Cake

12 oz. eggs
6 oz. yolks
11 oz. sugar
7 oz. egg whites
2 oz. sugar
3 oz. cake flour
2 oz. hazelnut flour
Make a pate a bombe with eggs, yolks and sugar. Mix egg whites previously beaten with sugars and add meringue to the bombe. Fold both flours previously sifted. Lay on silpat, bake 8 minutes at 400 degrees.

PRESENTATION

To build each bombe you need to pipe some of the mousse into small semi-sphere flexi-pan hollow to the top, add a frozen croustillant and seal with a piece of hazelnut cake previously cut with round cutters. Freeze for 6 hours, then pop them out of the mold. Place them on the rack and glaze them with the glacage. Decorate with transfer sheet motif and bubble sugar.

3

Pear and Morel "Cocktail" with Cocoa Foam and White Truffle Ice Cream

Spiced Pears

6 anjou pears, peeled and cored.

Spiced Simple Syrup

1.5 qt. water
1.5 cup sugar
2 oz lemon juice
1 vanilla bean
1 tbs. nutmeg
4 cinnamon sticks
¼ oz. star anis
pinch of saffron
¼ oz juniper berries
1/8 oz whole black peppercorns
1/8 oz cardamom

Make a simple syrup with spices, bring to a boil, let infuse for 30 minutes. Add pears and let simmer until pears are nice and tender.

Sweet and Sour Morels

10 oz of sugar
6 oz banyuls vinegar
2 cups of water
6 oz dry morels (pre-soaked and squeezed)
Make a caramel with sugar, deglaze with vinegar. Reduce 1 minute, add water and sliced morels. Cook for 10 minutes.

White Truffle Ice Cream

½ qt heavy cream
½ qt milk
1 cup sugar
8 oz egg yolks
1 oz chopped orange confit
2 tbs. white truffle oil
Make a crème anglaise, let cool then add orange confit and truffle oil. Process in ice cream maker.

Cocoa Foam

10 oz milk
4 oz cocoa powder
4 oz water
2 oz sugar
1 gelatine sheet
Mix together milk, water and cocoa powder. Bring to a boil, then add the bloomed gelatina. Let cool down, then pour into a canister. Insert 2 CO2 cartridge one at the time.

PRESENTATION

In a shot glass, starting from bottom to top, put 1 tbs of chopped spiced pear, 1 tbs of sweet and sour morels and 1 tbs of ice cream. Set some cocoa foam over the top.