



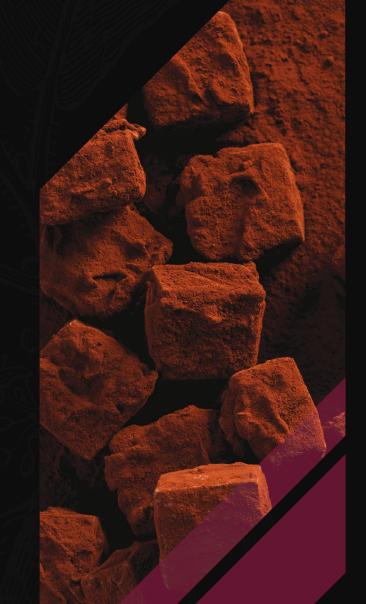
Unbox Creativity.

Extra Brute

A cocoa powder with an intense cocoa taste and an amber brown colour.



The cocoa powder **Extra Brute** can be used in all creative recipes.
Optimal for coating truffles.



VANILLA -BANANA-HAZELNUT

Ingredients for approximately 20 balls with a 5.5 diameter

HAZELNUT SHORTBREAD PASTRY

Using the paddle attachment, mix until a sandy mixture is obtained	800 g	Flour
	250 g	Powdered hazelnuts
	8 g	Salt
	500 g	Fresh butter
Add	250 g	Powdered sugar
	120 q	Whole eggs

Mix just until the mixture becomes uniform and store in the fridge (rolled out and covered) for about 24 hours.

Roll out the dough to a thickness of 3mm and cut 3,5 diameter discs. Leave to rest for about 20 minutes and bake in the oven at 160°C.

Sprinkle	Mycryo	over it		
when it	comes out	t of the	S.Q	Mycryo [®]
oven				

VANILLA-BANANA FILLING

Prepare a custard with	750g	Cream
	195g	Egg yolks
	160g	Granulated sugar
	2	Vanilla pods
Once cooked, pour the leaf jelly into the custard	12 g	Gelatine sheets
Cool to around 25°C and add	250 g	Semi whipped cream
Incorporate	S.Q	Ripe banana cubes

Pour into ball-shaped moulds with a 4cm diameter.

CRUNCHY HAZELNUT FILLING

Melt	140 g	milk chocolate	
	60 g	Anhydrous butter	
Incorporate	130 g	Hazelnut Praline 50%	
	300 g	Pure Hazelnut Paste 100%	
	230 g	Pailleté Feuilletine™	T
	1,5 g	Maldon salt	

Fill the bottom of mould balls and keep in fridge.

TANZANIE 75% COCOA MOUSSE

Boil	250 g	Cream (35% fat)
	20 g	Milk
Infuse	1 un.	Vanilla pod
Pour at intervals over the couverture and emulsify correctly with the couverture	600 g	Tanzanie 75% dark chocolate
Check the temperature of the emulsion, which must be at around 40/45°C, and finally incorporate		Semi-whipped cream (35% fat)



COCOA MICROWAVE SPONGE

Mix	180 g	Egg whites
	130 g	Powdered sugar
	1 g	Dextrose
Incorporate the flour with the previously sieved cocoa powder, obtain a smooth mixture	20 g	Extra Brûte cocoa powder
	35 g	Soft flour
Finally add	66 g	Liquid anhydrous milk fat

Place inside the siphon with 3 charges and shake.

Measure out into plastic glasses, filling them halfway.

Cook in microwave on full power for around 40 seconds.

Freeze and turn out of moulds in order to be used.

CHOCOLATE GLAZE

Boil	300 g	Water
	250 g	Granulated sugar
	250 g	Glucose syrup (DE 44)
	20 g	Extra Brûte cocoa powder
Add	200 g	Sweetened condensed milk
	28 g	Gelatine sheet
Pour over the couverture	300 g	Tanzanie 75% dark chocolate

Emulsify well and strain.

Keep cold and use at 28°C over frozen desserts.



ASSEMBLY

S.Q

Measure out into ball-shaped moulds with a 5.5cm diameter.

Fill the bottom of mould balls with crunchy hazelnut and keep in fridge. Place the vanilla and banana filling in the center and fill in the rest of the mould with the rest of mousse. Then freeze.

Caramelized hazelnuts

Turn the balls out of the mould and coat with the shiny glaze.

Place on top of the hazelnut biscuit.

Finally, arrange the cocoa sponge, caramelized hazelnuts and plaques of Alunga 41%milk chocolate.





CINNAMON TRUFFLES

Recipe for a frame about 36x36cm, and 1cm high.

Infuse	34g	Cinnamon stick
	200g	Water
After a few minutes, filter ar	nd recove	r 170g needed for the recipe.
Mix the infusion with	170 g	Liquid cream
	68 g	Inverted sugar
Discolus	68 g	Glucose DE-44 syrup
Dissolve	85 g	Dextrose
	2 g	Salt
Check that the temperatu	re is aro	und 30 ° C
	340 g	Lactée Caramel 31% milk chocolate
Pour the mixture on the following ingredients, as well as the cocoa butter previously melted to about 45 ° C	425 g	Extra Bitter Guayaquil 64% dark chocolate
	100 g	Anhydrous butter
	100 g	Deodorized Cocoa Butter
Emulsify properly and pre	-crystalli	ze at approximately 28/30 ° C.

OTHER INGREDIENTS

Fill in the frames and leave aside.

As needed	Extra Bitter Guayaquil 64% dark chocolate
As needed	Cocoa Powder Plein Arôme

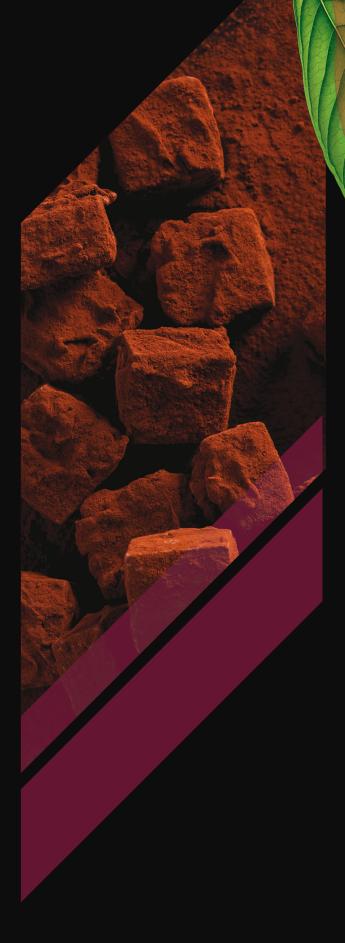
ASSEMBLY

Once the truffle has crystallized, cut into 2.2 cm squares.

Pre-crystallize the Extra Bitter Guayaquil 64% dark chocolate, and enrobe the truffles.

Sprinkle with cocoa powder, let crystallize and rest.

Store in cool area.



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