



RECIPE BY JOAQUIN SORIANO

# Black Magic

Recipe in 9 steps



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## Dacquoise biscuit

Ground almonds	60g	30.3 %	Sieve the flour. In the food mixer, blend the icing sugar with the ground almonds.
Icing sugar Flour T65	46g	23.2 %	
(Moulin bourgeois)	9g	4.5 %	Add the flour.
Egg whites	65g	32.8 %	Whisk the egg whites in the machine adding the sugar a bit at a time.
Caster sugar	18g	9.0 %	Slowly add the almond mixture to the egg whites and sugar.
Total	198g	100%	Spread into a frame and bake.
			Convection oven: 180°C, 15 minutes.

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## Vibrato® ganache

Whole milk	27g	20.1 %	Heat the milk, cream and vanilla to 60°C.
Cream 35% fat (Lescure)	44g	32.8 %	Pour over the chocolate.
Dark chocolate VIBRATO 70%	57g	42.5 %	Mix to an emulsion.
Dry butter (Lescure)	6g	4.4 %	Finish with a hand blender.
Vanilla pod (1)	0g	0.0 %	Add the butter at 40°C maximum. Spread out on the reconstituted crunch
Total	134g	100%	

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## Black crunch

Salt	0g	0.0 %	Break up the chocolate in a mixer, then sieve. Keep the pieces.
Butter (Lescure)	28g	19.8 %	
Golden caster sugar	23g	16.3 %	Mix the salt, vanilla, butter, golden caster and caster sugar together.
Caster sugar	23g	16.3 %	Add the flour, cocoa powder and baking powder.
Vanilla pod (1/2)	0g	0.0 %	Combine slowly. Add the pieces of chocolate and combine slowly.
Dark chocolate VIBRATO 70%	28g	19.8 %	Bake in a convection oven: 20 minutes at 170°C.
Flour T65 (Moulin bourgeois)	32g	22.6 %	
Cocoa powder	6g	4.2 %	
Baking powder	1g	0.7 %	
Total	141g	100%	

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## Reconstituted crunch

Black crunch	118g	86.7 %	Melt the cocoa butter and chocolate together. Mix with the crunch.
Cocoa butter	9g	6.6 %	
Dark chocolate VIBRATO 70%	9g	6.6 %	
Total	136g	100%	

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## Chocolate biscuit

Marzipan 62% (Lubeca)	25g	14.1 %	Melt the chocolate with the butter.
Butter (Lescure)	30g	16.9 %	Blend the marzipan, cocoa powder and egg yolks to 35°C.
Cocoa powder	10g	5.6 %	Beat the egg whites in the machine adding the sugar a bit at a time.
Egg yolks	46g	25.9 %	
Dark chocolate VIBRATO 70%	15g	8.4 %	Slowly add the chocolate to the egg mixture and finish with the meringue.
Egg white	36g	20.3 %	Spread into a frame and bake.
Caster sugar	15g	8.4 %	Convection oven: 180°C, 15 minutes.
Total	177g	100%	

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## Vanilla cream

Cream 35% fat (Lescure)	316g	70.0 %	Bring the cream to the boil with the vanilla. Beat the egg yolks with the sugar.
Vanilla pod (2)	0g	0.0 %	Pour the hot cream over the egg yolks and mix.
Caster sugar	47g	10.4 %	
Egg yolks	79g	17.5 %	Make a crème anglaise and add the gelatine.
Gelatine powder 200 bloom	1g	0.2 %	Pour onto a tray and cool to 25°C.
Water	8g	1.7 %	Spread over the chocolate biscuit.
Total	451g	100%	

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## Vibrato® mousse

Whole milk	124g	12.1 %	Bring the milk to the boil with the vanilla.
Vanilla pod (3)	26g	2.5 %	Whisk the egg yolks with the glucose powder.
Egg yolks	95g	9.3 %	Pour the hot cream over the egg yolks and mix.
Dark chocolate VIBRATO 70%	223g	21.8 %	Make a crème anglaise and pour in the cocoa butter and chocolate.
COCOA BUTTER	32g	3.1 %	Make an emulsion and finish with a hand blender.
Whipped butter 35% fat (Lescure)	521g	51.0 %	Slowly add the cream.
Total	1021g	100%	

## Black sweet paste

Icing sugar	37g	15.7 %	Soften the butter.
Flour T65 (Moulin bourgeois)	103g	43.8 %	Combine with the sieved icing sugar, ground almonds, charcoal and salt.
Ground almonds	11g	4.6 %	Mix slowly.
Butter (Lescure)	58g	24.6 %	Pour into a frame, leave for 24 hours. Laminate to 2mm, use a 75mm diameter cutter.
Whole eggs	21g	8.9 %	
Salt	1g	0.4 %	Bake at 110°C for around 40 minutes, trigger ON
Vanilla pod (1)	0g	0.0 %	
Cocoa powder	2g	0.8 %	
Charcoal	2g	0.8 %	
Total	235g	100%	

## Confectionery ribbon

Isomalt	674g	90.2 %	Heat the Isomalt with the water and cream of tartar to 165°C.
Water	67g	8.9 %	Add the flavouring at 140°C.
Cream of tartar	2g	0.2 %	
Passion fruit flavouring	3g	0.4 %	
Yellow hydro colour	1g	0.1 %	
Red hydro colour	0g	0.0 %	
Total	747g	100%	

## Final assembly

The night before, prepare the black sweet paste, laminate and bake.  
Bake the black crunch and make the reconstituted crunch with it.  
Weigh in the mould. Freeze.

Prepare the dacquoise and bake. As the dacquoise is cooling, make the Vibrato ganache, pour over the crunch and top with the dacquoise. Put in the blast freezer.

Prepare the vanilla cream. Cool to 25°C. At the same time, make the chocolate biscuit and bake it in the mould. When tempered, pour the cream on the biscuit. Put in the blast freezer.

Turn out each part and prepare the Vibrato mousse. In each mould, put in some crunch and pipe in a little mousse. Add the vanilla cream then fill with the mousse to the top. Put in the blast freezer.

Prepare the coating to 45°C and turn out the cake. Spray the rabbit face with white cocoa butter and place on top of the cake.

Make a ribbon with pulled sugar and decorate.

