



RECIPE BY DAMIEN PISCIONERI

Chocolate surprises

Recipe in 5 steps



1

Fine chocolate cake

Cream	200g	39.0 %	Make a ganache, leave to temper at 35°C, incorporate the whipped cream, make a stencil on a plastic sheet. Plate the chocolate mousse as much as possible. 5 mm high.
Dark chocolate SAMANA 70%	112g	21.8 %	
Whipped cream	200g	39.0 %	Set aside in the fridge
Total	512g	100%	

2

Cocoa streusel

Flour	43g	21.3 %	Work with a flat beater without giving the mix too much body. Place the streusel between two racks.
Cocoa powder	7g	3.4 %	
Ground almonds	50g	24.8 %	Bake everything twice for 18 min. in a ventilated oven at 140°C, damper open.
Brown sugar	50g	24.8 %	
Butter	50g	24.8 %	
Fine salt	1g	0.4 %	
Total	201g	100%	

3

Armagnac zabaione

Syrup 30°	75g	48.0 %	Make the zabaione.
Egg yolks	50g	32.0 %	Place in a siphon.
Armagnac	25g	16.0 %	Warm.
Gelatin mass	6g	3.8 %	Use 2 gas cartridges.
Total	156g	100%	

4

Caramelized dried fruit

Syrup 30°	20g	28.5 %	Bring the syrup to the boil in a copper pan, add the warm dried fruit, then crumble.
Dried fruit (grade-by-grade)	50g	71.4 %	Caramelize, remove with cocoa butter.
Total	70g	100%	Set aside.

Water	1000g	59.8 %	Heat the water, the sugar, the trimoline and the stabilizer in a saucepan and bring to the boil.
Sugar	120g	7.1 %	
Trimoline	120g	7.1 %	Pour over the couverture and blend.
Stabilizer	10g	0.5 %	Leave to set, then churn.
Cocoa	20g	1.1 %	
Dark chocolate LEGATO 57%	400g	23.9 %	
Total	1670g	100%	