

RECIPE BY CHRISTOPHE TULOUP

Cocoa Textures

Recipe in 8 steps

1 Mucicao sorbet

Water	165g	21.9 %
Spray-dried glucose	30g	3.9 %
Dextrose	15g	1.9 %
Caster sugar	90g	11.9 %
MUCICAO	450g	59.9 %
Super neutrose	1g	0.1 %
Total	751g	100%

2 Mucicao gel

MUCICAO	400g	93.4 %
Agar-agar	8g	1.8 %
Caster sugar	20g	4.6 %
Total	428g	100%

3 Mucicao jelly

MUCICAO	500g	98.0 %
Agar-agar	5g	0.9 %
Caster sugar	5g	0.9 %
Total	510g	100%

4 Mucicao siphon

Whole milk	150g	12.9 %
Gold gelatin	4g	0.3 %
Water	40g	3.4 %
Mucicao reduced to 180 g	360g	31.1 %
Faisselle cheese	150g	12.9 %
Egg yolks	75g	6.4 %
Liquid cream	375g	32.4 %
Total	1154g	100%

5 Madong® chocolate cream

Liquid cream 35% fat	250g	25.2 %
Whole milk	250g	25.2 %
Egg yolks	100g	10.1 %
Invert sugar	50g	5.0 %

Dark chocolate MADONG 70%	340g	34.3 %
Total	990g	100%

6 Cocoa / Fleur de sel sablé

Softened butter	140g	26.8 %
Caster sugar	45g	8.6 %
Brown sugar	115g	22.0 %
Fleur de sel	8g	1.5 %
T55 flour	160g	30.7 %
COCOA POWDER 22/24%	28g	5.3 %
Baking soda	25g	4.7 %
Total	521g	100%

7 Ganache with cocoa nibs

Liquid cream 35% fat	115g	16.0 %
Glucose syrup	15g	2.0 %
Invert sugar	15g	2.0 %
COCOA NIBS GUATEMALA	25g	3.4 %
White chocolate DIAPASON 33%	170g	23.7 %
Cream with 35% fat	375g	52.4 %
Total	715g	100%

8 Cocoa-nib flavoured nougatine

Caster sugar	300g	29.2 %
Pectin NH	5g	0.4 %
Butter	250g	24.3 %
Glucose syrup	100g	9.7 %
COCOA NIBS GUATEMALA	350g	34.1 %
MUCICAO	20g	1.9 %
Total	1025g	100%

Final assembly

Place two strips of cocoa-nib flavoured nougatine in a staggered pattern on the plate.

Pipe dots of Madong chocolate cream into the empty spaces.

Sprinkle the fleur de sel cocoa shortbread crumbs over the top and cover them with Mucicao from the siphon.

Finish off with the jellied Mucicao cubes and gel.

Place a quenelle of sorbet between the two nib-flavoured nougatine waves, then grate the roasted cocoa bean over the dessert using a microplane grater.

