

RECIPE BY JULIEN DUGOURD

Mille Feuille

Recipe in 6 steps

1 Cocoa brioche

Milk	160g	6.5 %	Mix the milk, water, yeast, eggs, flour, cocoa, salt and sugar for 4 minutes at speed 1 then at 10 minutes at speed 2.
Water	70g	2.8 %	
Yeast	30g	1.2 %	Add the butter and knead for 4 minutes at speed 2.
Eggs	415g	16.9 %	Divided into 600g breads.
Flour	900g	36.8 %	Mould and leave to rise for 3 hours.
COCOA POWDER 22/24%	100g	4.0 %	Bake at 160°C for 1 hour.
Salt	20g	0.8 %	
Sugar	150g	6.1 %	
Butter	600g	24.5 %	
Total	2445g	100%	

2 Cocoa syrup

Water	500g	74.0 %	Bring to the boil.
Sugar	175g	25.9 %	
COCOA POWDER 22/24%	0g	0.0 %	
Total	675g	100%	

3 Cream

Milk	500g	24.8 %	Bring the cream and milk to the boil.
Cream	500g	24.8 %	Prepare like a crème anglaise with egg yolks and sugar.
Egg yolks	180g	8.9 %	Divide into two equal halves.
Sugar	180g	8.9 %	Pour the first half on the MADONG® 70% couverture and the second half on the JAMAYA® 73% couverture.
Dark chocolate MADONG 70%	325g	16.1 %	
Dark chocolate JAMAYA 73%	325g	16.1 %	
Total	2010g	100%	

4 Cocoa sorbet

Water	500g	73.4 %	Heat the water.
Sugar	100g	14.6 %	Add the sugar, cocoa and super neutrose and bring to the boil.
COCOA POWDER 22/24%	64g	9.3 %	Pour over the cocoa paste.
Super neutrose	3g	0.4 %	Freeze.
PURE COCOA PASTE JAMAICA	14g	2.0 %	Churn with the pacojet.
Total	681g	100%	Pipe out sorbet tubes with a plain n°6 nozzle.

5 Chocolate crumble

Butter	315g	26.4 %	Soften the butter in the food processor.
Icing sugar	150g	12.5 %	Add the remaining ingredients.
Caster sugar	150g	12.5 %	Bake at 160°C for 7 minutes.
Ground almonds	190g	15.9 %	
Flour	190g	15.9 %	
COCOA POWDER 22/24%	190g	15.9 %	
Salt	6g	0.5 %	
Total	1191g	100%	

6 Opaline

Sugar	375g	54.5 %	Make a pale caramel with the sugar and the glucose.
Glucose	125g	18.1 %	Add the pure paste and the butter.
PURE COCOA PASTE JAMAICA	125g	18.1 %	Pour onto a Silpat® sheet and leave to cool.
Butter	62g	9.0 %	Blend.
Total	687g	100%	