



*Choc*

# New Chocolate structures

**These are some spectacular chocolate applications for which you don't need years of experience as a chocolate expert to get the best result. All preparations can be made ahead and require very little planning.**

**The coral structure and the spun chocolate, for example, are very suitable as a finishing touch for pastry and cakes.**



### *Very thin caramel of chocolate*

**Ingredients:** 90 g fondant, 40 g glucose, 40 g chocolate couverture (your choice of dark, milk or white).

Combine the glucose and fondant and bring to 155°C/310°F, take off the heat and let cool to 130°C/265°F. Add the chopped chocolate couverture and stir until smooth. Immediately pour the mixture on a silpat, cover with a second silpat and roll out to layer 5 millimeters thick. Let cool thoroughly, break into pieces and store in an airtight container. You can make the chocolate layer even thinner by putting it back in the oven between the 2 silpats at 160°C/320°F to soften it more and then roll it out again. Cool again and store in a covered container with a silica package to keep dry.



### *Warm chocolate foam*

**Ingredients:** 200 g bitter chocolate couverture, 150 g unsweetened whipping cream, 150 g unpasteurized egg white, 1 charger.

Bring the whipping cream to a boil, take off the stove and melt the chocolate in the cream. When the temperature is down to 60°C/140°F stir in the egg white. Pour mixture in the siphon and insert the charger. Shake the canister and keep it warm (70°C/160°F) in a Bain Marie. Shake the canister again before use. Immediately dispense the warm foam on a dessert with different chocolate structures or on a vanilla parfait.



### *Coral structure of chocolate*



This is a very simple way to make spectacular chocolate garnishes. It is prepared with dry ice, which will turn into gas within a limited time, so make many garnishes at once. The garnishes keep well in a dry and cool place.

Melt chocolate and bring to appropriate temperature. Put dry ice in a bowl. Pour chocolate in a piping bag or small cornet and create several little forms or shapes on the dry ice. Wait a few seconds until they have hardened and take them carefully off the ice (to avoid burns to your hands use latex gloves). Keep the coral in an airtight container at room temperature with a packet of silicone grains.





## Spun Chocolate

Pour 92% alcohol in a small container and put in the freezer for several hours or a whole day. The alcohol should be  $-18^{\circ}\text{C}/0^{\circ}\text{F}$ . Melt chocolate and pour into a piping bag or small cornet. Pour the chocolate rapidly in the alcohol and let harden for several seconds. Take the chocolate out of the alcohol and let the excess alcohol evaporate. Then store in an airtight container.



## Brittle chocolate

**Ingredients:** 1000 g water, 400 g chocolate couverture (70%), 4 g soylecithin.

Cover a baking sheet with parchment paper and put in the freezer. Finely chop the chocolate, place in bowl and mix with the lecithin. Heat water to  $90^{\circ}\text{C}/195^{\circ}\text{F}$ , then pour over the chocolate. Blend smooth with a hand-mixer and cool to  $50^{\circ}\text{C}/120^{\circ}\text{F}$ . After it cools, use a mixer to make it very foamy and let rest for one minute to stabilize the foam. Pour into the prepared baking sheet and place in the freezer. Cover the baking sheet to avoid taste transfer and let freeze for another few hours. Take baking sheet out and invert contents onto an ice-cold plate and serve immediately. The foam will taste very cold at first, but then quickly melt, giving a very special taste to the palate.

