

# Breton biscuit, ruby chocolate mousse, fresh raspberries and crunchy dark chocolate leaves - Virtual Workshop Version

**Recipe for 2**

## **Description**

Crunchy, fresh, creamy and crispy

## **Note**

The quality of the chocolate is essential to make chocolate decorations, it is necessary to use a chocolate cover (professional chocolate)

Cocoa Barry

Valrhona

You will find them in the delicatessens of the metropolis.

## **Ingredients**

### Breton biscuit

- 1 Unit(s) Egg yolk
- 1 Unit(s) Egg
- 65 Gr Sugar
- 4 Gr Baking powder
- 55 Gr Butter
- 75 Gr Flour
- 1 Pinch(es) Fleur de sel
- 155 Gr Dark chocolate
- 257 Gr 35% whipping cream

### Chocolate sauce

- 125 Ml Water
- 45 Gr Sugar
- 30 Gr Cocoa powder

### Chocolate leaf and raspberry

- 125 Gr Dark chocolate
- 1 Tray(s) Raspberries

## **Preparation**

- Preparation time **90.00 mins**
- Preheat your **Oven** at **375.00 F°**
- Resting time **20.00 mins**

### Before the virtual activity

Ingredients

Make sure you have weighed all your ingredients.

Materials

1 mixer ideally or 1 large bowl + 1 whisk (cookie)  
Saucepan for bain-marie (chocolate)  
2 clean cloths + plastic spatula (maryse)  
1 pastry bag ideally or 1 ziploc bag, with plain tip  
4 individual moulds (muffin or other) about 2.5 in. in diameter With baking paper or silpat (silicone)  
1 baking sheet for the oven  
2 bowls + 2 whips (bain-marie cream mix)

### Breton biscuit

With a stand mixer, mix the egg yolks and sugar. Next add the butter and finally the dry ingredients. Once completely incorporated, place the mixture in a piping bag and put it in the fridge.

Butter the ring molds and place them on a baking sheet with parchment paper. Fill them to 1/4 and then place the baking sheet in the oven. It should take roughly 15-20 minutes to cook, and they should be done with a nice golden brown color.

Remove the ring molds as soon as you remove the sheet from the oven, wait 5 minutes, and then cut them in half, lengthwise.

### Rubis chocolate mousse

Whip the cream like a chantilly and keep aside in the fridge.

Melt the chocolate in a water bath, remove from heat and whip vigorously a quarter of the whipped cream that is in the fridge.

Gently fold the rest into the mix.

Pour in a pastry bag to easily fill in the macaroons.

Make sure your chocolate is at least at 54°C if not your mousse will become too hard.

### Chocolate sauce

In a saucepan, combine the water, sugar and cocoa and bring to a boil. Lower the temperature and cook for 6 minutes. Let it cool down.

### Chocolate leaf anr raspberry

Fruits

Cut some of the raspberries in half along the top.

Chocolate

Melt the chocolate on a bain-marie

Temper the chocolate, practice the temperature curve.

Spread the chocolate on a plastic sheet (e.g. paper that wraps the flowers at a florist or a rodoïde)

**Bon appétit!**