

# XocoDessert Vienna Chocolate

Plated Desserts



Recipe for 8 Xocolatl glasses

Recipe No.: DE10002

## Xocolatl Hot Chocolate Grand Cru pur

900 g 28.94 oz milk 3,5%

180 g 5.79 oz Maracaibo Clasificado 65%, grated

Bring the milk to a boil. Add Maracaibo Clasificado 65%, grated and stir until dissolved. Mix in a Rotor mixer until foam forms (approx. 30 seconds). Serve hot.

## To assemble

180 g 5.79 oz Glace Vanille Bourbon

100 g 3.22 oz Grand Cru Truffles Clasificado 65%

Place one scoop (30 g/ 1.1 oz) of Bourbon Vanille Ice Cream in a Grand Cru Xocolatl glass. Fill with the whisked, still warm Xocolatl Hot Chocolate Grand Cru. Serve the drink with a Grand Cru Maracaibo Truffle placed on the plate.

## Basic recipes

### Vanilla Bourbon Ice Cream

400 g 12.86 oz milk 3,5%

300 g 9.65 oz heavy cream 35%

2 g 0.06 oz vanilla bean Bourbon

100 g 3.22 oz granulated sugar

20 g 0.64 oz glucose syrup, dry

120 g 3.86 oz past. liquid egg yolk

50 g 1.61 oz heavy cream 35%

Bring the milk, liquid heavy cream and vanilla to a boil. Whisk sugar, dry glucose syrup, egg yolk and heavy cream until foamy, heat with the milk-heavy cream mixture to 86°

C/ 187°F, homogenize. Strain through a sieve, allow to cool quickly to 4°C/ 39°F, let mature at 4°C/ 39°F for 12 hours. Freeze approx. 7 minutes in an ice cream machine or pacotize in a Paco Jet.

## Grand Cru Truffles Clasificado 65%

### Ganache

935 g 30.06 oz heavy cream 35%

215 g 6.91 oz invert sugar

1050 g 33.76 oz Maracaibo Clasificado 65%, Rondo

200 g 6.43 oz butter

2 g 0.06 oz sorbic acid

Heat the liquid heavy cream and invert sugar to 32°C/ 89.6°F, mix with the tempered Maracaibo Clasificado 65% couverture, incorporate soft butter and sorbic acid and vacuum mix. (Instead of vacuum mixing you can also use a hand blender. In this case be aware to hold it at the right level, to cause the propeller walk)

Place the round Ballini templates on a silicon mat, spray with couverture, remove the templates. Immediately, pipe couverture drops of 10 g/ 0.4 oz on the couverture bottoms, by using a no 10 tip, let crystallize over night. The Ganache has to completely crystallize, otherwise cracks will appear on the surface, slight moisture oozes out of the centre, affecting the shelf life of the pralines and that the chocolate becomes grey.

## Enrobing

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400 g 12.86 oz Maracaibo Clasificado 65%, Rondo

100 g 3.22 oz Cacao powder 22-24%

Dip the truffles in Maracaibo Clasificado 65% couverture, roll in Cacapowder 22-24%, shake off any excess powder with a sieve.

Tip for praline production:

The batch amount of the ganache is specified in the recipe, producing larger quantities may expedite crystallization while piping drops.

For daily fresh pralines we recommend to freeze the pralines in a welded container and to remove them as required.

Shelf life:

up to 3 weeks without preservatives

up to 4-5 weeks with admixture of 96% alcohol: add 7.5 g per 1.5 kg

up to 8 weeks with admixture of sorbic acid: add 1 per mill of the ganache volume

## Felchlin products

Art. no	Products
CS29	Maracaibo Clasificado 65%, grated, Grand Cru couverture, dark
CS59	Maracaibo Clasificado 65%, Rondo, Grand Cru couverture, dark
HA01	Cacao powder 22-24%