

**MICHEL  
CLUIZEL**

CHOCOLATIER À DAMVILLE  
DEPUIS 1948

# GUIDE LES FAÇONNABLES®



LA MANUFACTURE DU GOÛT



## GOURMET & CREATION !

In this new issue of "Les Façonables®", we share all-new creative and gourmet recipes for all tastes: chocolate candies, plated desserts, petits fours, and other small cakes. Made from exceptional chocolates, like, 72% Dark Kayambe®, 45% Milk Kayambe® and 33% Ivory Elianza®, and available in a variety of shapes, from the most traditional to the most original, our hollow bodies chocolates will delight your eyes and your taste buds with endless possibilities !

Also, don't miss our new Façonables® "Slim", which are perfect for creating light desserts. Their low edge also makes them ideal for small, thin bites to snack on or to combine with other plated dessert elements, for trendy recipes.

In this new "Les Façonables®" guide, our Chef CLUIZEL Jordi Puigvert Colomer reveals 16 original gourmet recipes. We hope that these recipes will inspire your next creations !



Marc CLUIZEL



# FAÇONNABLES®

Created in 2003, this line is a **CLUIZEL innovation**. The highlight of these hollow chocolate creations resides in the **incomparable finesse** of their edges and the **top-quality chocolate used**. That is why our Façonables® are handcrafted from our “Grands Accords®” 72% Dark Kayambe®, 45% Milk Kayambe®, and 33% Ivory Elianza® chocolates.

Quality packaging in **waffle trays** provides **optimal protection**, reducing the risk of breakage during transport and allowing you to decorate them in their original box

QUALITY  
NOBLE  
INGREDIENTS  
COMMITMENT

•  
PURE COCOA BUTTER  
NO ADDED FLAVORS  
SOY FREE  
BOURBON VANILLA POD  
•

# UNLIMITED creations

Our Façonables® are the ideal companion for making your desserts, sweet and salty petits fours, and even chocolate candy. Unleash your creativity through **a wide variety of sizes and shapes !**



# UNEQUALED quality

Fine shapes and chocolate power: this is **the perfect balance** we offer with each and every one of our Façonables®.



# CHEF CLUIZEL

This new guide features original and trendy gourmet recipes developed for the Manufacture CLUIZEL, by our CHEF CLUIZEL **Jordi Puigvert Colomer**.

## RECIPES

Plated desserts

Petits fours & Finger food

Small cakeds

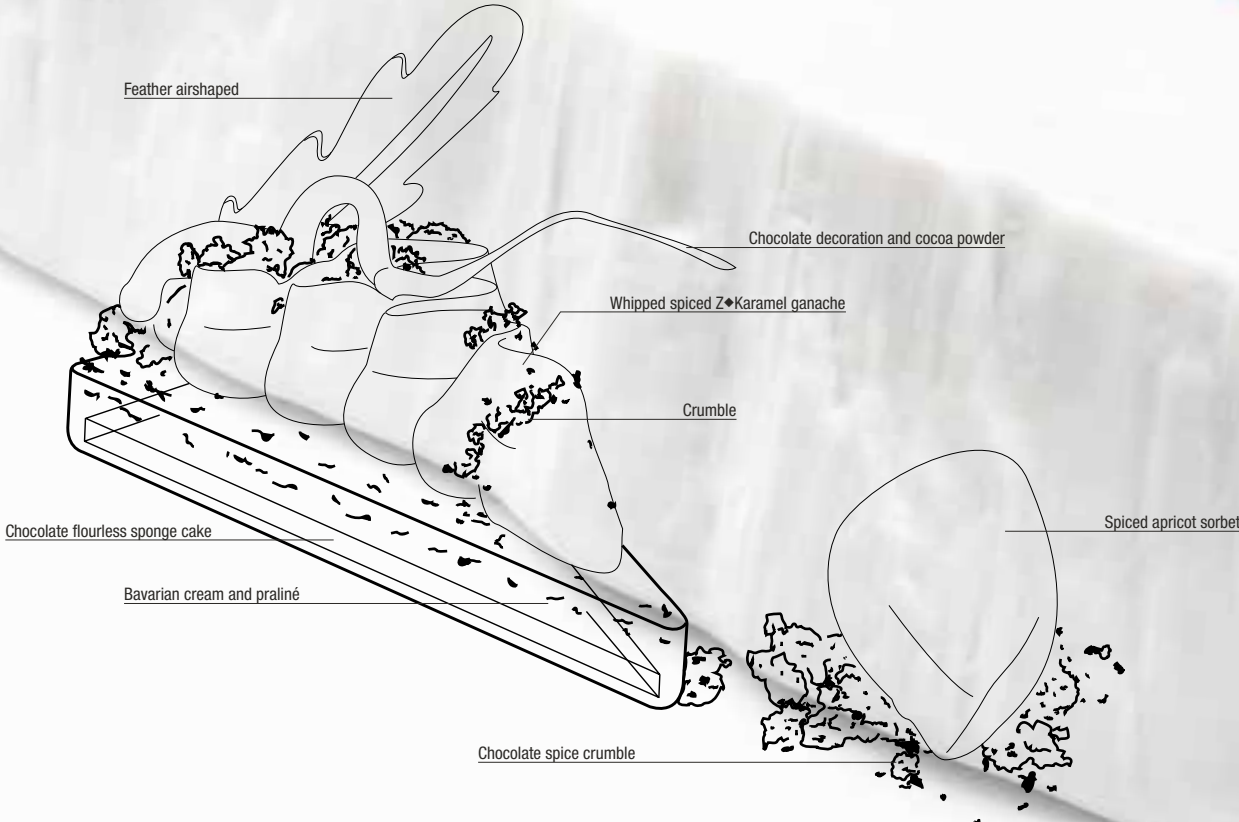
Chocolate bonbons

*“... I like working with the Manufacture CLUIZEL products because they “speak for themselves” in terms of their taste and their quality level”.*



# SPICY

for 20 units



### Chocolate flourless sponge cake

170 g	Butter
140 g	Egg yolks
100 g	Sugar
360 g	Egg whites
300 g	<b>72% Dark Kayambe® chocolate couverture</b>

Beat the egg whites with the sugar. Once the mixture is blended, add the egg yolks and mix. Separately, melt the chocolate and butter together. Add the egg whites to the chocolate mixture (45° C) and place on a baking mat. Bake at 160° C for approximately 8 minutes.

### Bavarian cream and praliné

250 g	Milk
40 g	Egg yolks
30 g	Sugar
175 g	<b>Saveurs Praliné</b>
200 g	Semi-whipped cream
6 g	Gelatin (3 sheets)

Make a custard with the milk, egg yolks, and sugar at 85° C. Remove from heat and add the gelatin sheets previously moistened in cold water for 15 minutes. Add the praliné and let cool to 28° C. Gently add the custard using a rubber spatula. Serve.

### Whipped spiced Z♦Karamel ganache

380 g	35% Cream
25 g	Glucose syrup
as needed	5-spices mix
150 g	<b>Z♦Karamel chocolate couverture</b>

Heat 80 g of cream with glucose syrup and spices. Pour over the melted chocolate and mix. Add the remaining chilled cream. Refrigerate for 6 hours. Whip and serve.

### Chocolate spice crumble

100 g	Brown sugar
80 g	Butter
30 g	<b>72% Dark Kayambe® chocolate couverture</b>
100 g	Almond powder
80 g	Flour
as needed	5-spices mix
30 g	<b>Cocoa powder</b>

Melt the chocolate and butter together. Add the almond powder and sugar. Add the flour, spices, and cocoa powder. Refrigerate for 6 hours. Bake at 160° C for 10 minutes.

### Spiced apricot sorbet

#### Sorbet base syrup

500 g	Water
300 g	Sugar
120 g	Corn sugar
247 g	DE 30 glucose powder
14 g	Sorbet stabilizer
15 g	Inulin

Mix together the corn sugar and water. Heat to 40° C. Separately, mix the other ingredients. Add the previous preparation and heat to 85° C. Cool to 4° C and refrigerate for 12 hours.

#### Ingredients for the sorbet

350 g	Sorbet base syrup
as needed	5-spices mix
500 g	Apricot puree
75 g	Water
60 g	Lemon juice

Mix all of the ingredients and churn.

### Assembly and decoration

Arrange the sponge cake cut into triangles in the Façonables® and then the Bavarian cream. Smooth and refrigerate for 1 hour. Beat the ganache and pipe with a Saint-Honoré pastry tip onto the Bavarian cream. Add a little chocolate crumble next to the Façonables® and top with a scoop of spiced apricot sorbet.



#### DARK DELTA

L 110 x l 60 x h 15 mm • 80/case • ref. 23495

<b>72% Dark Kayambe® chocolate couverture</b> .....	<b>ref. 20067</b>
<b>Z♦Karamel chocolate couverture</b> .....	<b>ref. 20460</b>
<b>Saveurs Praliné</b> .....	<b>ref. 21015</b>
<b>Cocoa powder</b> .....	<b>ref. 21005</b>
<b>Feather airshaped</b> .....	<b>ref. 24335</b>

# PIÑA COLADA

for 20 units



## Coconut sponge cake

225 g	Egg whites (1)
120 g	Sugar
105 g	Powdered sugar
110 g	Grated dried coconut
50 g	T-55 flour
75 g	Egg whites (2)
25 g	Coconut puree
1	Lime zest

Make a meringue with the egg whites (1) and sugar. Separately, mix the powdered sugar, flour, and grated coconut. Mix finely. Gently blend this preparation with the meringue. Separately, mix the egg whites (2) and the coconut puree. Stir in the previous mixture. Arrange on a plate with parchment paper and bake for about 15 minutes at 160°C.

## Ganache whipped with ivory coco chocolate

200 g	35% Cream (1)
41 g	Glucose
13 g	Gelatin (6.5 sheets)
250 g	<b>33% Elianza® chocolate couverture</b>
400 g	35% Cream (2)
200 g	Coconut puree
80 g	Coconut alcohol

Heat the cream (1) with the glucose until boiling. Remove from heat. Add the gelatin sheets and pour over the chocolate. Mix with a hand mixer. Add the cream (2), coconut puree, and coconut alcohol. Mix well. Refrigerate for 12 hours. Whip and serve.

## Lime cream

300 g	Whole eggs
250 g	Sugar
250 g	Lime juice
25 g	Warm gelcream
2 g	Gelatin (1 sheet)

Mix everything, except the gelatin, and bring to boil over low heat, stirring constantly. Remove from heat and add the gelatin. Mix and cool to 4°C as quickly as possible.

## Pineapple flambé

200 g	Pineapple in 1.5 x 1.5 cm dices
50 g	Dark rum
100 g	Cane sugar
1	Vanilla pod

Cook the pineapple dices with the sugar and vanilla pod for 10 minutes over medium heat. Stir in the rum and flambé. Cook for 3 minutes more. Cool for 24 hours. Pass the mixture through a sieve. Serve.

## Muscovado and lime crumble

90 g	Almond powder
110 g	Flour
90 g	Butter
7 g	Finely grated lime zest
40 g	Muscovado sugar
60 g	Sugar

Mix the ingredients until a crumble texture is achieved. Bake at 170°C for 12 minutes.

## Piña Colada sorbet

### Sorbet base syrup

500 g	Water
300 g	Sugar
120 g	Corn sugar
247 g	DE 30 glucose powder
14 g	Sorbet stabilizer
15 g	Inulin

Mix the dextrose and water and heat to 40°C. Separately, mix the other ingredients. Add the previous preparation and cook to 85°C. Cool to 4°C and refrigerate for 12 hours.

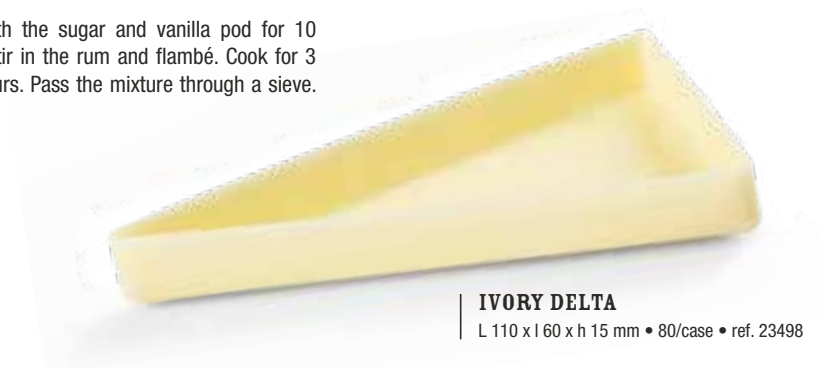
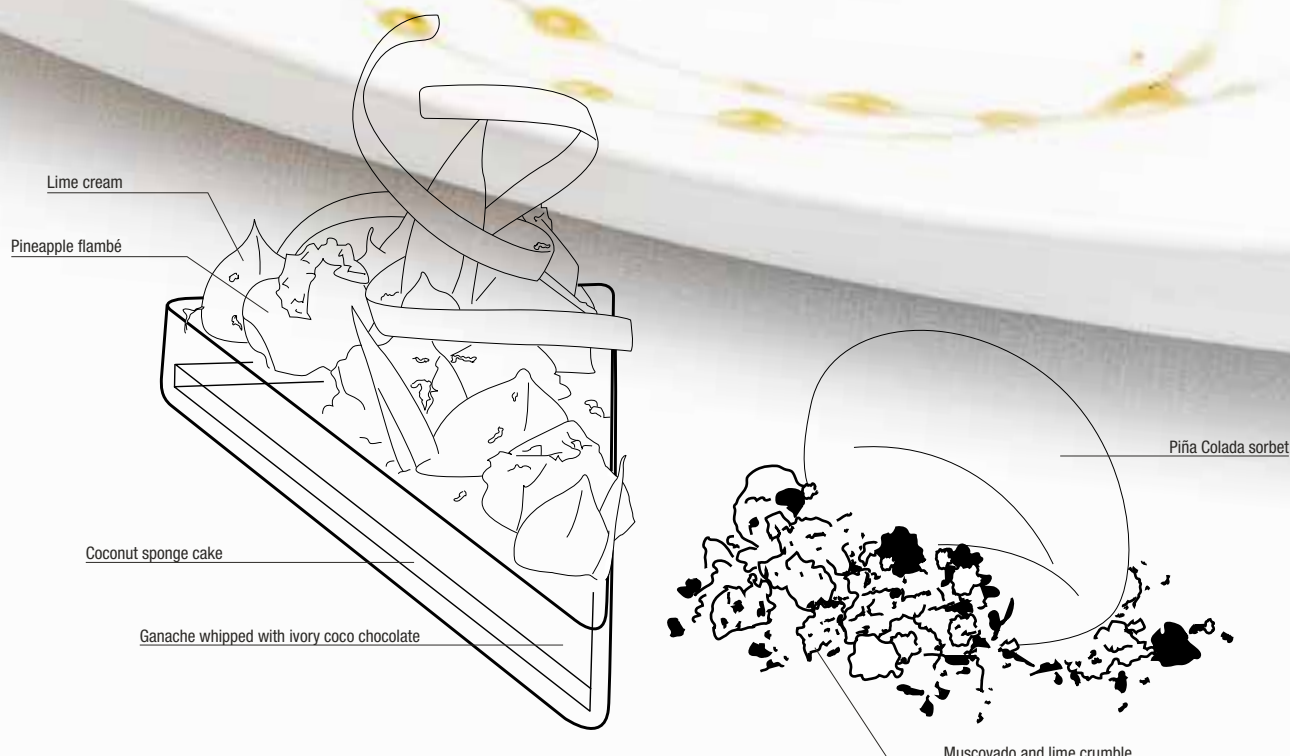
### Ingredients for the sorbet

350 g	Sorbet base syrup
300 g	Pineapple puree
165 g	Coconut puree
60 g	Lime juice
75 g	Water
50 g	Dark rum
1	Lime zest

Mix all of the ingredients and stir.

## Assembly and decoration

Cut the sponge cake into triangles for placement in the Façonables®. Cook with the whipped ganache and smooth. Refrigerate for 1 hour. Arrange the other ingredients on the Façonables® and decorate with the grated lime zest and **Ivory streamer**. Next to the Façonables®, add a small amount of crumble topped with a scoop of sorbet.



## IVORY DELTA

L 110 x l 60 x h 15 mm • 80/case • ref. 23498

33% Elianza® Ivory chocolat couverture .....	ref. 20614
Ivory streamer .....	ref. 26472





# SWEET

for 20 units

### Soft cookie with orange blossom and vanilla

- 260 g Sugar
- 300 g Egg whites
- 175 g T65 flour
- 17 g Corn flour
- 1 g Salt
- as needed Vanilla powder
- 240 g Egg yolks

Beat the egg whites with two-thirds of the sugar until a meringue forms. Separately, sift the flour and corn flour. Mix the egg yolks with the vanilla powder. Pour the egg yolks and vanilla mixture slowly into the whipped egg whites and mix gently with a rubber spatula. Add the sifted flour and corn flour and mix until evenly blended. Pour into the desired molds and bake at 200°C for about 9 minutes.

### Vanilla syrup and orange blossom

- 300 g Water
- 150 g Semolina sugar
- 1 Vanilla pod
- as needed Orange blossom

Mix the water, grated vanilla pod, and sugar. Bring to boil. Remove from heat and cool. Add the orange blossom flavoring and mix together.

### Ivory chocolate mousse and rose tea

- 388 g 35% Cream
- 7 g Rose tea
- 16 g Gelatin mass
- 77 g 33% Ivory Elianza® chocolate couverture
- 13 g Sugar

Allow half of the cream, the sugar, and the cold tea to steep for 12 hours. Heat the other half of the cream and add the gelatin mass. Pour over the melted chocolate and use a hand mixer to emulsify. Add the infusion and mix together. Refrigerate for 12 hours. Whip and serve.

### Bergamot cream

- 180 g Bergamot juice
- 70 g 35% Cream
- 150 g Butter
- 120 g Glucose
- 5 g Lemon zest
- 120 g Semolina sugar
- 200 g Whole eggs
- 20 g Corn flour
- 150 g Cocoa butter

Mix the eggs with the corn flour and semolina sugar. Add the other ingredients and bring to boil, stirring occasionally with a whisk. Remove from heat and add the cocoa butter. Mix. Cool quickly to 4°C and keep refrigerated.

### Floral lemon ivory chocolate ice cream

- 1030 g Milk
- 28 g Powdered skim milk
- 30 g Corn sugar
- 500 g 33% Ivory Elianza® chocolate couverture
- 6 g Ice cream stabilizer
- 6 g Finely grated lime zest
- as needed Rose essential oil

Mix the cold mix and powdered milk. Heat to 40°C. Separately, mix the corn sugar and stabilizer and add to the previous mixture. Heat to 85°C and pour over the chocolate. Mix everything together. Cool to 4°C. Add the rose essential oil and lime zest. Refrigerate for 6 hours. Mix and churn.

### Assembly and decoration

Arrange the chocolate mousse in the Façonables® and smooth with a rubber spatula. Refrigerate for 1 hour. Place on top of the bergamot cream and soft vanilla cookies slightly moistened with the vanilla syrup and orange blossom. Decorate with aromatic herbs. Next to the Façonables®, place a scoop of ice cream and crumble crumbs.



IVORY RONDINE  
Ø 60 x h 15 mm • 72/case • ref. 23474

33% Ivory Elianza® chocolate couverture .....	ref. 20614
Cocoa butter .....	ref. 21000





# CHOCOLATE TIRAMISU

for 30 units

**Z♦Café bavarian cream**

125 g	Milk
125 g	35% Cream
50 g	Egg yolks
50 g	Semolina sugar
175 g	<b>Z♦Café chocolate couverture</b>
450 g	Semi-whipped cream
7 g	Gelatin (3.5 sheets)

Make a custard with the milk, cream, sugar, and egg yolks at 85° C. Remove from heat and add the gelatin sheets previously moistened in cold water for 10 minutes. Pour the mixture over the chocolate and use a hand mixer to emulsify. Cool everything to 28° C and add the semi-whipped cream. Serve immediately.

**Ladyfinger moistened in coffee and Amaretto**

260 g	Sugar
300 g	Eggs white
175 g	T65 flour
17 g	Corn flour
1 g	Salt
as needed	Vanilla powder
240 g	Egg yolks

Beat the egg whites with 2/3 of the sugar until a meringue forms. Separately, sift the flour and corn flour. Mix the egg yolks with the vanilla powder. Pour the egg yolks and vanilla mixture slowly into the whipped egg whites and mix gently with a rubber spatula. Add the sifted flour and corn flour and mix until evenly blended. Pour into the desired molds and bake at 200° C for about 9 minutes.

For moistening with coffee and Amaretto

200 g	Espresso coffee
50 g	Simple syrup
30 g	Amaretto

Mix the cold espresso coffee with the syrup and Amaretto. Serve.

**Mocha soufflé**

150 g	<b>Z♦Café chocolate couverture</b>
140 g	Egg yolks
125 g	Semolina sugar
125 g	Milk
200 g	Semi-whipped cream

Beat the egg yolks with the sugar until you obtain a very creamy mixture. Boil the milk and pour it slowly into the previous mixture while continuing to beat. Heat the mixture to 60° C so that the texture fully coats the spatula. Remove from heat and beat again slowly. Add the melted chocolate and continue to beat until cool. Gently add the semi-whipped cream and pour into the desired molds.

**Mascarpone cream**

300 g	35% Cream
300 g	Mascarpone
60 g	Egg yolks
90 g	Semolina sugar

Make a custard at 85° C with the cream, egg yolks, and sugar. Cool to 40° C and use a hand mixer to add the mascarpone. Cover with plastic wrap and refrigerate for 12 hours. Beat the cream gently so as not to scallop it.

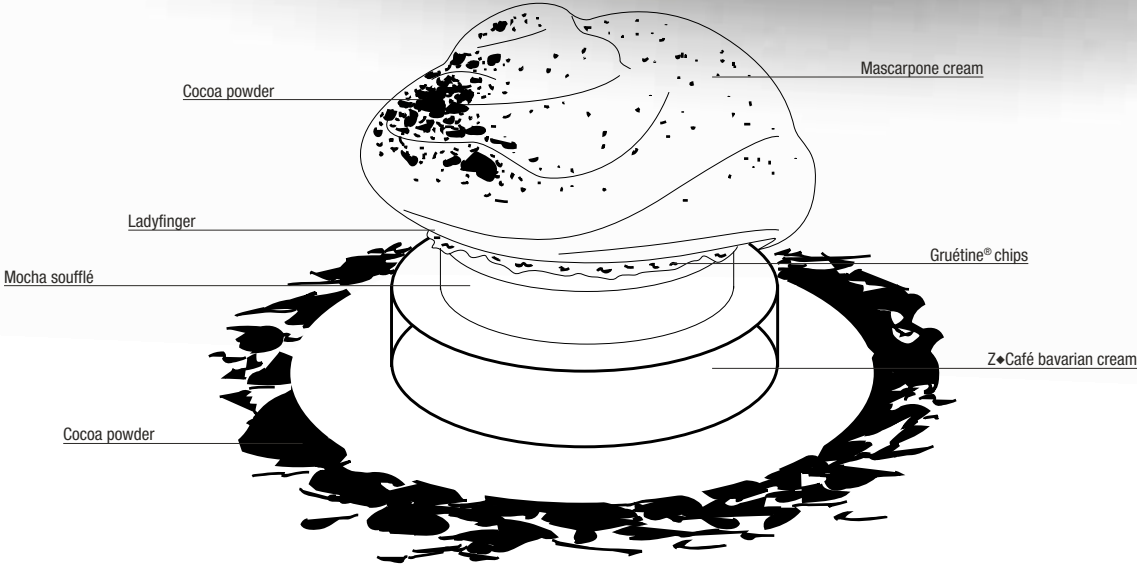
**Gruétine® chips**

as needed    **Gruétine®**

Arrange the Gruétine® into 30 cookie cutters of 5-cm diameter on a silicone cloth. Bake for 7 minutes at about 170° C. Once cooked and cooled, keep in an airtight container.

**Assembly and decoration**

Fill the Façonables® with the coffee-flavored Bavarian cream and smooth. Refrigerate for 2 hours. Place the soufflé on the Bavarian cream. Place the Gruétine® chips on the soufflé. Soak the ladyfingers with the coffee and Amaretto syrup and place it on the Gruétine®. Pipe a small amount of mascarpone cream on the ladyfinger to cover it and sprinkle the surface with **Cocoa powder**.



**DARK RONDINE**  
Ø 60 x h 15 mm • 72/case • ref. 23470

Z♦Café chocolate couverture.....	ref. 20200
Gruétine®.....	ref. 21009
Cocoa powder.....	ref. 21005



# VALENCIA

for 20 units



## Bavarian cream with cocoa nibs and honey

100 g	Milk
100 g	35% Cream
65 g	Egg yolks
20 g	Muscovado sugar
50 g	Honey
50 g	<b>Organic cocoa nibs</b>
6 g	Gelatin (3 sheets)
275 g	Semi-whipped cream

Mix the cocoa nibs with the milk and cream. Heat and let steep for 12 hours. Mix the egg yolks with the muscovado sugar and honey. Heat the steeped milk and cream to boiling and pour slowly over the egg yolks mixture. Mix well and heat the mixture to 85°C. Remove from heat. Add the gelatin, previously moistened in cold water for 10 minutes. Let cool to 26°C and add the semi-whipped cream using a rubber spatula. Serve.

## Orange compote

300 g	Bitter orange puree
150 g	Blanched oranges
90 g	Honey
30 g	Semolina sugar
7 g	Pectin NH
8 g	Gelatin (4 sheets)

Mix the blanched orange with the bitter orange puree. Separately, blend the sugar and pectin and moisten the gelatin sheets in very cold water. Heat the first part to 40°C. Sprinkle in the sugar and pectin while mixing with a whisk. Add the honey and bring to boil for 1 minute. Remove from heat and add the gelatin sheets. Arrange the preparation in 1 cm high squares. Refrigerate and then freeze.

## Gruétine® meringue

200 g	Egg whites
275 g	Sugar
150 g	<b>Gruétine®</b>
1.5 g	Xanthane gum

Mix the xanthan gum with the sugar. Separately, finely mix the Gruétine® with a food processor. Beat the egg whites. When nearly beaten, slowly add the sugar and then the Gruétine®. Once the meringue is well beaten, form bars on a plate lined with parchment paper, using a piping bag (uniform bag). Dry in the oven at 80°C.

## Chocolate-orange-tonka ice cream

900 g	Whole milk
140 g	35% Cream
10 g	Finely grated orange zest
4 g	Tonka bean
66 g	Powdered skim milk
150 g	Sucrose
60 g	Corn sugar
30 g	Honey
6 g	Ice cream stabilizer
70 g	<b>Cocoa powder</b>
150 g	<b>45% Milk Kayambe® chocolate couverture</b>
30 g	Egg yolks
1 g	Salt

Heat the milk to 20°C. At 20°C, add the powdered milk and corn sugar (previously mixed). At 30°C, add the salt and egg yolks. At 40°C, add the sucrose and ice cream stabilizer (previously mixed). At 50°C, add the cocoa powder. Bring the mixture to 85°C. Remove from heat and add the chocolate, tonka bean, and grated orange zest. Cool to 4°C and refrigerate for 6 hours. Mix and churn.

## Citrus Toffee

250 g	Semolina sugar
50 g	Water
30 g	Orange juice
20 g	Lemon juice
50 g	Glucose syrup
50 g	Honey
50 g	<b>33% Ivory Elianza® chocolate couverture</b>
2 g	Salt

Heat the sugar, glucose syrup, and honey to 185°C. Remove from heat and deglaze with hot water. Mix well and add the chocolate and salt. Mix until the mixture is evenly blended. Add the citrus juice and mix. Cool.

## Assembly and decoration

Fill the Façonables® with the Bavarian cream until 3/4 full. Add the frozen orange compote and top off with more Bavarian cream, if needed. Freeze for 1 hour in the refrigerator. Place the Façonables® in the middle of the plate and top with Gruétine® meringue. Add a line of citrus toffee sauce perpendicular to the Façonables® and place a scoop of ice cream on the toffee.

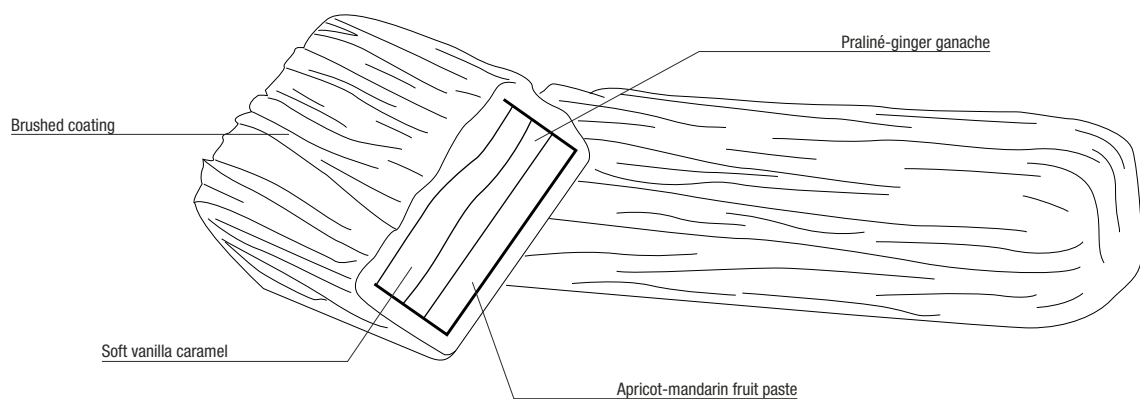


## DARK CYLINDER

Ø 30 x h 100 mm • 54/case • ref. 23133

45% Milk Kayambe® chocolate couverture	ref. 20450
33% Ivory Elianza® chocolate couverture	ref. 20614
Gruétine®	ref. 21009
Organic cocoa nibs	ref. 21800
Cocoa powder	ref. 21005





# GOURMET

for 35 units

## Praliné-ginger ganache

7 g	Fresh grated ginger
300 g	<b>Z♦60 chocolate couverture</b>
80 g	Milk
120 g	35% Cream
20 g	Inverted sugar
100 g	<b>Saveurs Praliné</b>
40 g	Butter
50 g	<b>Cocoa butter</b>

Melt the chocolate. Heat the milk, cream, ginger, and inverted sugar, and let steep for 15 minutes. Emulsify with the chocolate. Add the praliné and emulsify again. Place in the square on the already crystallized crispy praliné.

## Apricot-mandarin fruit paste

60 g	Sugar (1)
13 g	Yellow pectin
350 g	Apricot puree
200 g	Mandarin puree
600 g	Sugar (2)
140 g	Liquid glucose
10 g	Very finely grated ginger
6 g	Tartaric acid
6 g	Water

Make an acid solution with the water and tartaric acid. Mix the sugar (1) with the pectin. Mix the purees and heat to 40°C. Sprinkle in the pectin mixture and sugar using a whisk. Add the sugar (2) in thirds and then add the liquid glucose. Heat to 105-106°C. Add the ginger and the acid solution. Place in a 0.2 cm square. Let sit for 12 hours. Cut and serve.

## Soft vanilla caramel

216 g	Semolina sugar
163 g	35% Cream
27 g	Liquid glucose
0,35 g	Baking soda
1	Vanille pod
2 g	Salt
45 g	Butter
50 g	<b>39% Milk Vanuari® chocolate couverture</b>

Bring the cream, vanilla pod, baking soda, liquid glucose, and half the sugar to boil. Once everything comes to boil, remove from heat and let steep for 10 minutes and pass through a sieve. Caramelize the remaining sugar up to 170°C and deglaze with the still-warm cream. Reheat to 110°C and add the salt. Add the chocolate and butter, let melt, and emulsify. Put the mixture in a container and cover it with plastic wrap. Let rest for 24 hours. Serve with a piping bag.

## Assembly and decoration

Place the fruit paste in a square. Let rest for 12 hours. Cut into rectangles slightly smaller than the inside of the Façonables®. Put the fruit paste and the ganache in the Façonables®. Put a thin layer of caramel on the larger part and smooth. Let crystallize and coat. Decorate.

Decoration option: once coated, brush the Façonables® with an iron brush and decorate with a thin brush with 70% **Dark Yzao® chocolate couverture** and 30% **Cocoa butter**.



## DARK INGOT

L 120 x l 25 x h 15 mm • 84/case • ref. 23230

Saveurs Praliné.....	ref. 21015
Cocoa butter.....	ref. 21000
39% Milk Vanuari® chocolate couverture.....	ref. 20433
70% Dark Yzao® chocolate couverture.....	ref. 20094
Z♦60 chocolate couverture.....	ref. 20040





# LEMON-APPLE

for 35 units

- Lemon-cumin ganache
- |           |   |
|-----------|---|
| 150 g     | 35% Cream                               |
| 25 g      | Crystallized sorbitol                   |
| 50 g      | Inverted sugar                          |
| 125 g     | Lemon puree                             |
| as needed | Cumin                                   |
| 600 g     | 33% Ivory Elianza® chocolate couverture |
| 25 g      | Butter                                  |

Heat the cream with the sorbitol, the inverted sugar, and the cumin to 70° C. Add the lemon puree and pour over the melted chocolate. Emulsify with the mixer until the mixture is evenly blended. Serve and let crystallize for 12 hours at 18° C. Serve.

- Lemon-green apple paste
- |       |                   |
|-------|-------------------|
| 55 g  | Sugar (1)         |
| 14 g  | Yellow pectin     |
| 200 g | Lemon juice       |
| 125 g | Green apple puree |
| 175 g | Apple juice       |
| 450 g | Sugar (2)         |
| 75 g  | Honey             |
| 150 g | Glucose syrup     |
| 10 g  | Acid solution     |

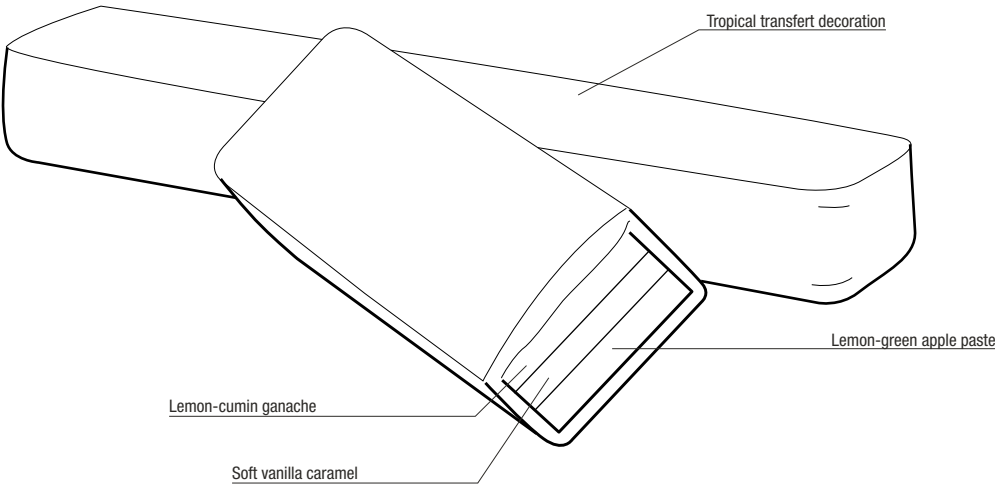
Mix the sugar (1) and the pectin. Heat the green apple puree and juices to 40° C. Slowly add the sugar and pectin mixture and stir with a whisk. Bring to boil. Add the sugar (2) in two parts. Then, add the honey and glucose. Bring the mixture to 106° C. Add the acid solution and leave at room temperature.

- Soft vanilla caramel
- |        |  |
|--------|--|
| 216 g  | Semolina sugar                         |
| 163 g  | 35% Cream                              |
| 27 g   | Liquid glucose                         |
| 0.35 g | Baking soda                            |
| 1      | Vanilla pod                            |
| 2 g    | Salt                                   |
| 45 g   | Butter                                 |
| 50 g   | 39% Milk Vanuari® chocolate couverture |

Bring the cream, vanilla pod, baking soda, liquid glucose, and half the sugar to boil. Once everything comes to boil, remove from heat and let steep for 10 minutes and pass through a sieve. Caramelize the remaining sugar up to 170° C and deglaze with the still-warm cream. Reheat to 110° C and add the salt. Add the chocolate and butter, let melt, and emulsify. Put the mixture in a container and cover it with plastic wrap. Let sit for 24 hours. Serve with a piping bag.

Assembly and decoration

Place the fruit paste in a square. Let rest for 12 hours. Cut into rectangles slightly smaller than the inside of the Façonables®. Put the fruit paste and a thin layer of caramel in the Façonables®. Put the ganache on the larger part and smooth. Let crystallize and coat. Decorate with the **Tropical transfer sheet**.



IVORY INGOT  
L 120 x l 25 x h 15 mm • 84/case • ref. 23233

33% Ivory Elianza® chocolate couverture .....	ref. 20614
39% Milk Vanuari® chocolate couverture .....	ref. 20433
Tropical transfert sheet.....	ref. 29893



# SICILIA

for 40 units

**Lemon crumble**

- 90 g Almond powder
- 110 g Flour
- 90 g Butter
- 7 g Very finely grated lemon zest
- 100 g Sugar

Mix the ingredients until a crumble texture is achieved. Bake at 155°C for 20 minutes.

**Pistachio chantilly**

- 250 g 35% Cream
- 100 g Mascarpone
- 15 g Powdered sugar
- 20 g Pistachio paste

Mix everything together and beat until a chantilly whipped cream is formed.

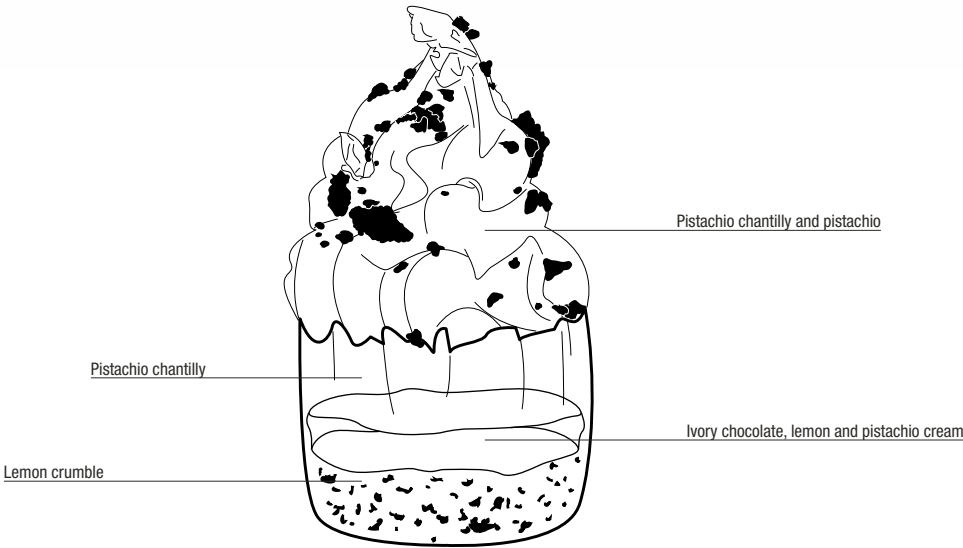
**Ivory chocolate, lemon and pistachio cream**

- 75 g 33% Ivory Elianza® chocolate couverture
- 50 g Pistachio paste
- 5 g Thinly grated lemon zest
- 225 g Milk
- 75 g 35% Cream
- 35 g Sugar
- 5 g X-58 Pectin

Mix the sugar and the pectin. Separately, mix the milk and cream and heat to 40°C. Add the sugar and pectin mixture. Mix well. Bring to boil. Remove from heat and pour slowly into the melted chocolate and pistachio paste. Mix well and place in a container or in the desired molds. Freeze in the refrigerator.

**Assembly and decoration**

Place the crumble at the bottom of the Façonnable®. Top with the chocolate, lemon, and pistachio cream and finally pipe the pistachio chantilly cream. Decorate.



**IVORY ROUND WITH PLEATS**  
Ø 25 x h 20 mm • 288/case • ref. 23097

33% Ivory Elianza® chocolate couverture .....ref. 20614





# AFTER ATE

for 50 units

**“El Jardín” licorice ganache**

- 180 g 35% Cream
- 25 g Inverted sugar
- 15 g Sorbitol
- 33 g Butter
- 5 g Licorice paste
- 200 g **69% Dark El Jardín plantation chocolate**

Heat the cream, licorice paste, sorbitol, and inverted sugar to 50°C. Pour over the melted chocolate and emulsify. Add the butter at 45°C and emulsify one last time.

**Mint gelatin**

- 400 g Water
- 100 g 50% base syrup
- 12 g Gelatin (6 sheets)
- 25 g Mint paste

Heat a small amount of water and melt the gelatin previously soaked in cold water into it. Add the remaining ingredients. Let rest and then beat until it develops the texture of meringue. Pour into hemispherical silicone molds and freeze.

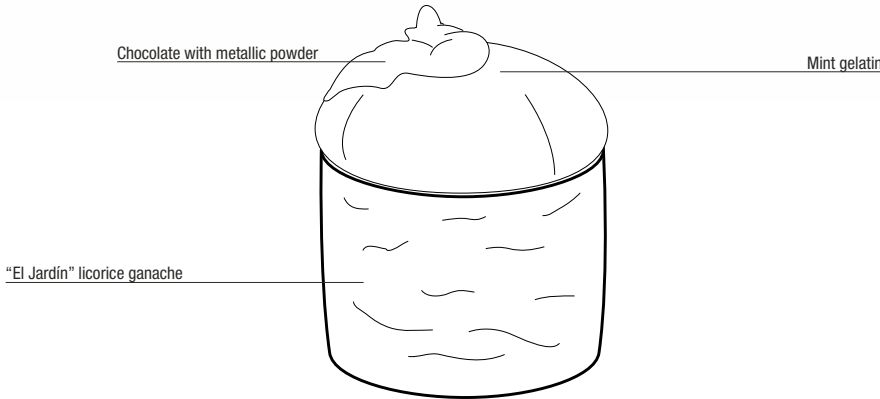
**Mint Gelatin (for coating)**

- 400 g Water
- 100 g 50% base syrup
- as needed Green mint coloring
- 25 g Mint paste
- 25 g Vegetable gelatin powder

Heat the ingredients, except the mint paste, and bring to boil. Add the mint paste. Serve.

**Assembly and decoration**

Put the ganache in the Façonnable®. Let crystallize. Dip the whipped gelatin in the gelatin to coat at 75°C using a very thin needle. Put on the ganache and decorate.



**DARK ROUND**  
Ø 27 x h 18 mm • 288/case • ref. 23030

69% Dark El Jardín Plantation chocolate couverture.....	ref. 20583
Metallic powder Gold.....	ref. 27910

# NOIR DESIR

for 40 units



### Chocolate flourless sponge cake

- 170 g Butter
- 140 g Egg yolks
- 100 g Sugar
- 360 g Egg whites
- 300 g 72% Dark Kayambe® chocolate couverture

Beat the egg whites with the sugar. Once the egg whites are beaten, add the egg yolks and mix. Separately, melt the chocolate and butter together. Add the egg whites to the chocolate mixture (45°C) and place on a baking mat. Bake at 160°C for approximately 8 minutes.

### Black sesame crispy praliné

- 500 g Saveurs Praliné
- 180 g 33% Ivory Elianza® chocolate couverture
- 100 g Croustilline®
- 60 g Cocoa butter
- 30 g Roasted black sesame

Melt the chocolate. Melt the cocoa butter separately and add it to the melted chocolate. Add the praliné and heat to 25°C. Add the Croustilline® and sesame and mix in a food processor to obtain a smooth and slightly crunchy paste. Spread a thin layer on top of the sponge cake and crystallize.

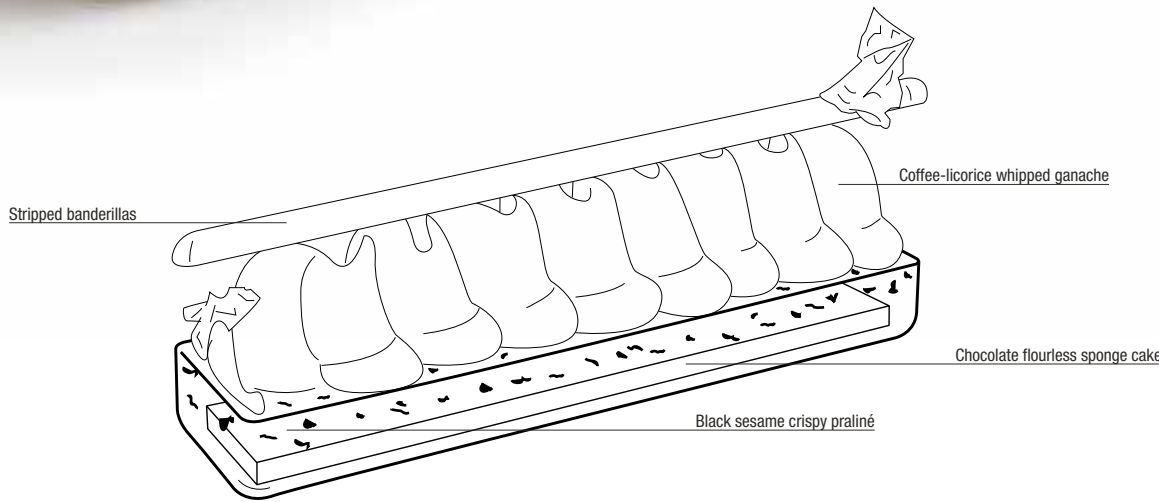
### Coffee-licorice whipped ganache

- 500 g 35% Cream
- 30 g Coffee beans
- 20 g Licorice paste
- 175 g 33% Ivory Elianza® chocolate couverture
- 8 g Gelatin (4 sheets)

Heat the cream to 70°C. Add the coffee beans and mix with a food processor. Let steep for 12 hours. Pass the mixture through a sieve, weigh the cream again, and add the amount needed to return to 500 g. Heat again to 55°C with licorice paste and add the gelatin sheets previously moistened in cold water. Pour over the melted chocolate and mix. Refrigerate for 12 hours and then whip into chantilly whipped cream. Serve.

### Assembly and decoration

Cut rectangles of black sesame crispy praliné and arrange in the Façonables®. Pipe onto the whipped ganache and smooth. Using a Saint-Honoré pastry tip, pipe a sequence of the same length as the Façonables® on a baking mat. Spray with the Dark spray preparation. Freeze and arrange on the whipped ganache previously smoothed in the rectangle. Decorate with Stripped banderillas and gold leaf.



**DARK INGOT**  
L 120 x l 25 x h 15 mm • 84/case • ref. 23230

72% Dark Kayambe® chocolate couverture	ref. 20067
33% Ivory Elianza® chocolate couverture	ref. 20614
Saveurs Praliné	ref. 21015
Croustilline®	ref. 21007
Cocoa butter	ref. 21000
Stripped banderillas	ref. 26095
Dark spray preparation	ref. 27933



# ISLAND PRALINES

for 15 units



### Chocolate sponge cake

65 g	Powdered sugar
75 g	Soft butter
75 g	<b>63% Dark Vanuari® chocolate couverture</b>
4	Egg yolks
4	Egg whites
60 g	Sugar
75 g	Flour

Mix the soft butter and the powdered sugar and beat with a mixer. Add the melted chocolate (not too hot). Add the egg yolks and mix for 5 minutes. During this time, beat the egg whites with the sugar. Gently mix the meringue, using a rubber spatula, with the previous preparation. To finish, add the flour and pour into the desired molds. Bake at 180° C.

### Soft vanilla caramel

216 g	Semolina sugar
163 g	35% Cream
27 g	Liquid glucose
0,35 g	Baking soda
1	Vanilla pod
2 g	Salt
45 g	Butter
50 g	<b>39% Milk Vanuari® chocolate couverture</b>

Bring the cream, vanilla, baking soda, glucose, and half the sugar to boil. Once everything comes to boil, remove from heat and let steep for 10 minutes. Pass through a sieve. Caramelize the remaining sugar up to 170° C and deglaze with the still-warm cream. Reheat to 110° C and add the salt. Add the chocolate and butter, let melt, and emulsify. Put the mixture in a container and cover it with plastic wrap. Let rest for 24 hours. Serve with a piping bag.

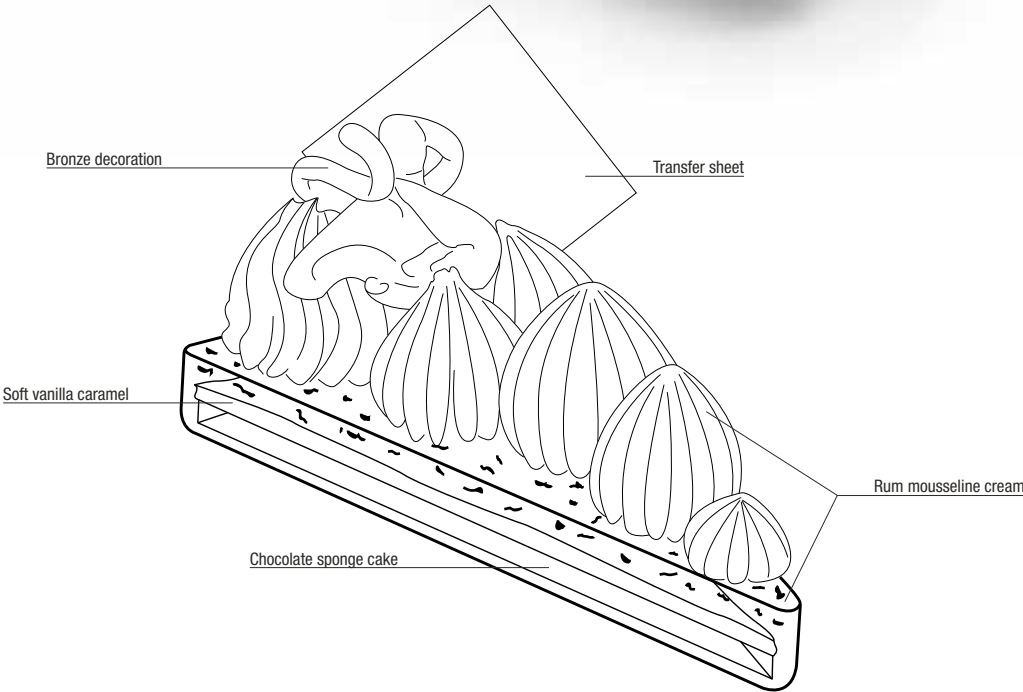
### Rum mousseline cream

1	Vanilla pod
325 g	Milk
60 g	Cream
50 g	Muscovado sugar
35 g	Corn flour
75 g	Egg yolks
50 g	Dark rum
200 g	<b>Almond and Hazelnut Praliné</b>
30 g	200° bloom powder gelatin
180 g	Soft butter

Make a pastry cream. As soon as the cream is cooked, remove from heat and add the gelatin mass. Add the praliné and then the butter. Cool. Beat and serve.

### Assembly and decoration

Cut the sponge cake into triangles and place into the Façonables®. Pipe a small amount of soft caramel onto the sponge cake. Fill with the mousseline and refrigerate for 30 minutes. Pipe the mousseline again using a star-tipped pastry bag and decorate with chocolate and **Bronze** decorations and a **Hexagon transfer sheet**.

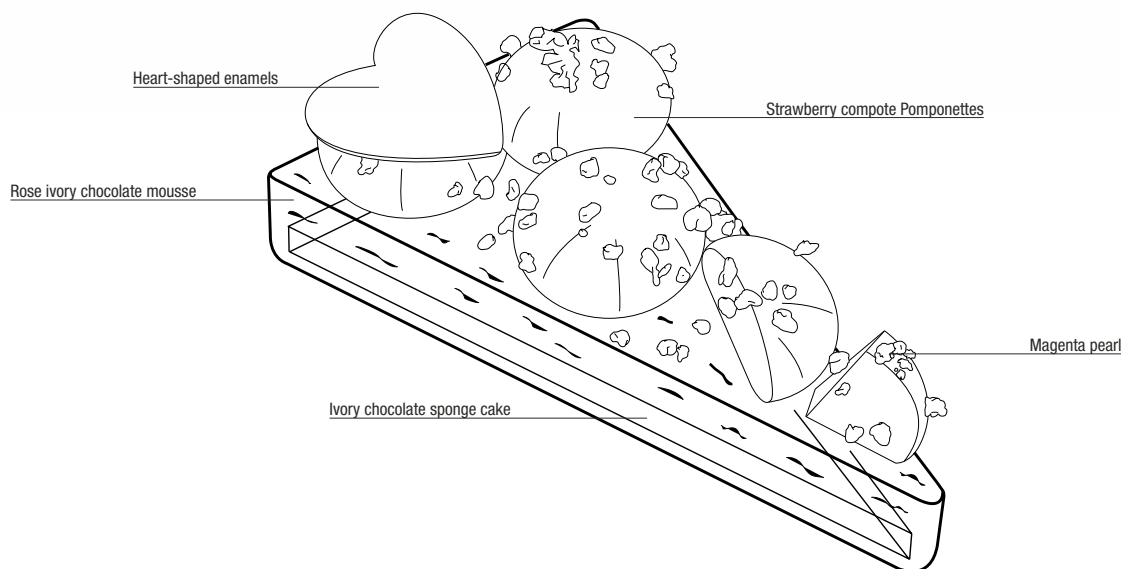


**DARK DELTA**  
L 110 x l 60 x h 15 mm • 80/case • ref. 23495

63% Dark Vanuari® chocolate couverture.....	ref. 20047
39% Milk Vanuari® chocolate couverture.....	ref. 20433
Almond and Hazelnut Praliné.....	ref. 21067
Hexagon transfer sheet.....	ref. 29874
Metallic powder Bronze.....	ref. 27904

# “ST-VALENTINE” GLOSSY

for 30 units



## ivory chocolate sponge cake

300 g	Melted <b>33% Ivory Elianza® chocolate couverture</b>
240 g	Room temperature butter
150 g	Egg yolks
1	Thinly grated lime zest
250 g	Egg whites
200 g	Sugar
120 g	Flour

Mix the room temperature butter and chocolate in the mixer with the sheet. Add the egg yolks and continue until you obtain a creamy texture. Separately, beat the egg whites with the sugar. Mix the two preparations and, finally, add the flour. Bake in a 60 x 40 cm dish at 180°C for 8-10 minutes. Cool and freeze.

## Rose ivory chocolate mousse

388 g	35% Cream
as needed	Rose essential oil
16 g	Gelatin mass
77 g	<b>33% Ivory Elianza® chocolate couverture</b>
13 g	Sugar

Heat half of the cream and add the gelatin mass. Pour over the melted chocolate and use a hand mixer to emulsify. Add the other half of the cream and the rose essential oil and then mix it all together. Refrigerate for 12 hours. Whip and serve.

## Strawberry compote

300 g	Strawberry puree
125 g	Fresh strawberries
90 g	Inverted sugar
30 g	Semolina sugar
6 g	Pectin NH
10 g	Gelatin (5 sheets)

Heat the strawberry puree to 40°C. Add the previously mixed sugar and pectin and stir with a whisk. At 80°C, add the honey and bring to boil. Remove from heat and add the fresh strawberries (cut into small pieces) and the gelatin. Arrange into pomponette silicone molds. Refrigerate and then freeze.

## Red icing

225 g	Water
225 g	Semolina sugar
450 g	Glucose syrup
450 g	<b>33% Ivory Elianza® chocolate couverture</b>
24 g	Gelatin (12 sheets)
300 g	Unsweetened condensed milk
as needed	Red dye

Mix the sugar, glucose syrup, and water and bring to boil. Remove from heat and add the condensed milk and the gelatin. Pour over the ivory chocolate and emulsify. Refrigerate for 24 hours. Heat to 35°C. Emulsify again and serve at 30°C.

## Assembly and decoration

Cut the sponge cake into triangles and place in the bottom of Façonnables®. Place the mousse on top and smooth. Refrigerate for 1 hour. Ice the compote with red icing and place them on the mousse. Decorate with **Magenta pearl** and **Heart-shaped enamels**.



*This recipe was developed alongside St. Valentine Spicy (next page)*

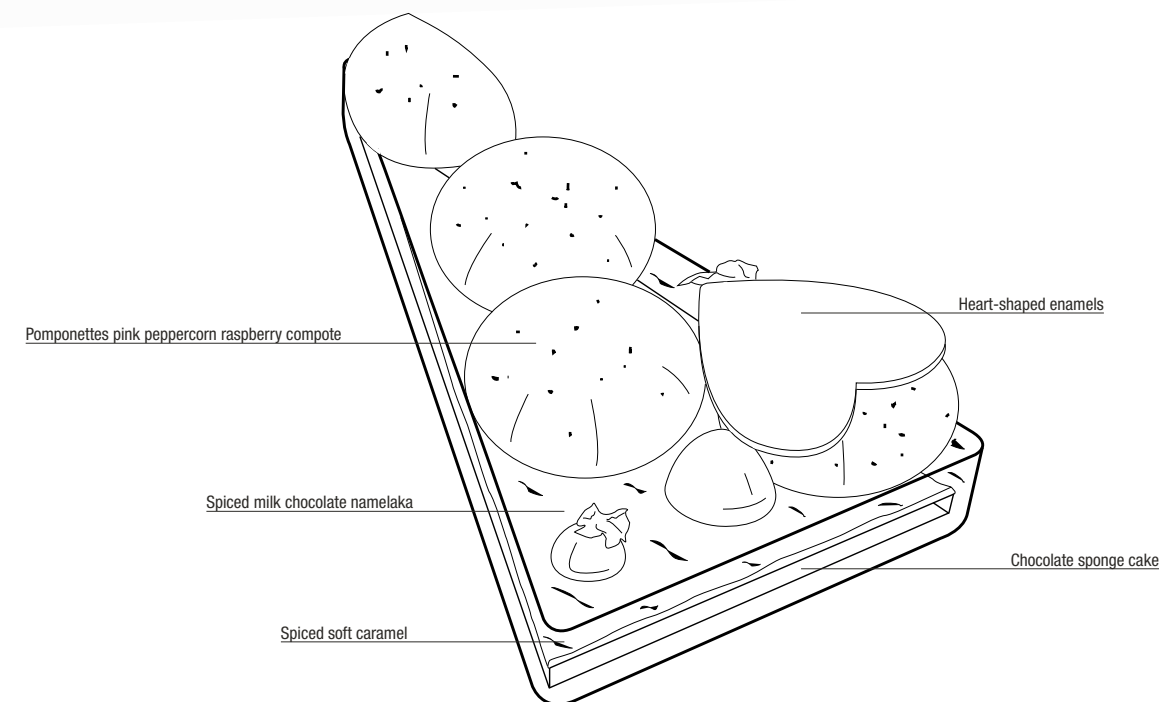


## IVORY DELTA

L 110 x l 60 x h 15 mm • 80/case • ref. 23498

<b>33% Ivory Elianza® chocolate couverture</b> .....	<b>ref. 20614</b>
<b>Magenta pearl</b> .....	<b>ref. 27348</b>
<b>Heart-shaped enamels</b> .....	<b>ref. 25160</b>





# “ST-VALENTINE” SPICY

for 30 units

## Chocolate sponge cake

65 g	Powdered sugar
75 g	Butter
75 g	<b>63% Dark Vanuari® chocolate couverture</b>
4	Egg yolks
4	Egg whites
60 g	Sugar
75 g	Flour

Mix the soft butter and the powdered sugar and beat with a mixer. Add the melted chocolate (not too hot). Add the egg yolks and mix for another 5 minutes. During this time, beat the egg whites with the sugar. Gently mix the meringue, using a rubber spatula, with the previous preparation. To finish, add the flour and pour into the desired molds. Bake at 180°C.

## Spiced soft caramel

216 g	Semolina sugar
163 g	35% Cream
27 g	Liquid glucose
as needed	5-spices mix
0,35 g	Baking soda
1	Vanilla pod
2 g	Salt
45 g	Butter
50 g	<b>39% Lait Vanuari® chocolate couverture</b>

Bring the cream, spices, baking soda, glucose, and half the sugar to boil. Once boiled, remove from heat and let steep for 10 minutes and pass through a sieve. Caramelize the remaining sugar at 170°C and deglaze with the still-warm cream. Reheat to 110°C and add the salt. Add the chocolate and butter, let melt, and emulsify. Arrange in a container and cover it with plastic wrap. Let rest for 24 hours. Serve with a piping bag.

## Spiced milk chocolate namelaka

200 g	Milk
as needed	5-spices mix
300 g	<b>45% Milk Kayambe® chocolate couverture</b>
10 g	Glucose syrup
2,5	Gelatin (gold)
400 g	35% Cream

Mix the milk with the spices and glucose and bring to boil. Add the gelatin and pour over the melted chocolate. Add the cold cream and refrigerate for 12 hours. Whip and serve.

## Pink peppercorn raspberry compote

300 g	Raspberry puree
125 g	Fresh raspberries
as needed	Powdered pink peppercorn
90 g	Honey
30 g	Semolina sugar
6 g	Pectin NH
10 g	Gelatin (5 sheets)

Heat the puree to 40°C with the pink peppercorn. Add the sugar and previously mixed pectin. Stir with a whisk. At 80°C, add the honey and bring to boil. Remove from heat and add the fresh raspberries and gelatin. Arrange into small pomponette silicone molds. Refrigerate. Freeze.

## Assembly and decoration

Cut the sponge cake into triangles and place into the Façonables®. Place a small amount of spiced soft caramel onto the sponge cake and then pipe over the namelaka. Smooth. Spray the compote with the **Red spray preparation** and place them on the namelaka. Decorate with **Heart-shaped enamels**.



*This recipe was developed alongside St. Valentine Glossy (previous page)*



<b>63% Dark Vanuari® chocolate couverture</b> .....	<b>ref. 20047</b>
<b>39% Lait Vanuari® chocolate couverture</b> .....	<b>ref. 20433</b>
<b>45% Milk Kayambe® chocolate couverture</b> .....	<b>ref. 20450</b>
<b>Heart-shaped enamels</b> .....	<b>ref. 25160</b>
<b>Red spray preparation</b> .....	<b>ref. 27935</b>

# MY LOVING HEART

## SWEET, SPICED AND CRUNCHY

for 60 units/chocolate bonbon



### SWEET

#### Vanilla caramel

245 g	35% Cream
1	Vanilla pod
80 g	Glucose syrup
245 g	Semolina sugar
52 g	Butter

Heat the cream and the open, scraped vanilla pod. Steep and sift. Weigh the cream and adjust to obtain the starting quantity. Add the glucose. Heat. Caramelize the sugar at 180°C. Remove from heat and deglaze with the hot vanilla cream. Cool to 50°C and add the butter. Cool to 30°C.

#### Tonka bean ganache

175 g	35% Cream
1,5 g	Tonka bean
30 g	Honey
10 g	Cristallized sorbitol
260 g	<b>63% Dark Vanuari® chocolate couverture</b>
85 g	<b>45% Milk Kayambe® chocolate couverture</b>
30 g	Butter

Cold-steep the cream and the ground tonka bean for 12 hours. Sift. Add the inverted sugar and sorbitol. Heat to 50°C. Melt the chocolate with the butter at 50°C. Mix both preparations and emulsify.

#### Assembly and decoration

Fill the Façonables® to 3/4 full with ganache cooled to 32°C. Let crystallize. Then, add the caramel. Let crystallize. Coat and decorate with the **Hexagon transfer sheet**.

### SPICED

#### Red wine ganache

200 g	Red wine
6 g	Powdered pink peppercorn
1 g	Salt
70 g	35% Cream
30 g	Crystallized sorbitol
40 g	Inverted sugar
47 g	Butter
370 g	<b>65% Dark Mangaro Plantation chocolate couverture</b>

Heat the wine, cream, powdered pink peppercorn, sorbitol, salt, and inverted sugar together to 35°C. Separately, heat the chocolate and butter to 50°C. Mix both preparations and emulsify with a hand mixer. Pour into the Façonables® at 32°C. Let crystallize for 12 hours at 18°C.

#### Assembly and decoration

Coat and decorate with a small amount of powdered peppercorn. Place a guitar sheet on top.

### CRUNCHY

#### Jasmine tea and cherry ganache

##### Jasmine tea infusion

250 g	35% Cream
130 g	Milk
27 g	Jasmin tea

Heat the milk with the cream to 100°C. Remove from heat, add the tea, and steep for 4-5 minutes. Pass through a sieve with pressure. Serve.

##### Ganache

85 g	Cherry puree
100 g	Jasmine tea infusion
15 g	Crystallized sorbitol
33 g	Inverted sugar
17 g	Butter
333 g	<b>45% Milk Kayambe® chocolate couverture</b>

Heat the puree, tea infusion, sorbitol, and inverted sugar together to 60°C. Melt the chocolate and butter at 50°C. Mix both preparations and emulsify using a hand mixer. Place in the Façonables® at 33°C. Let crystallize for 12 hours at 18°C.

#### Assembly and decoration

Coat with the 45% Milk Kayambe® chocolate couverture. Decorate with the **Cherry transfer sheet**.



#### DARK HEART

L 27 x l 27 x h 13 mm • 384/case • ref. 23004

45% Milk Kayambe® chocolate couverture .....	ref. 20450
65% Dark Mangaro plantation chocolate couverture.....	ref. 20502
63% Dark Vanuari® chocolate couverture.....	ref. 20047
Hexagon transfer sheet .....	ref. 29874
Cherry transfer sheet.....	ref. 29852

# THE RANGE

QUALITY  
NOBLE  
INGREDIENTS  
COMMITMENT

•  
PURE COCOA BUTTER  
NO ADDED FLAVORS  
SOY FREE  
BOURBON VANILLA POD  
•



# CUPS



**DARK MINI RECTANGLE**  
ref. 23220

**DARK RECTANGLE**  
ref. 23430



**MILK RECTANGLE**  
ref. 23432



**DARK LITTLE SPHERE**  
ref. 23225

**DARK SPHERE**  
ref. 23480



**MILK SPHERE**  
ref. 23484



**IVORY SPHERE**  
ref. 23486



**DARK TEARDROP**  
ref. 23200



**DARK DROP**  
ref. 23165



**DARK ROUND**  
ref. 23460



**IVORY DROP**  
ref. 23167



**MILK ROUND**  
ref. 23465



**DARK CUBE**  
ref. 23130



**DARK CONE**  
ref. 23115



**DARK CYLINDER**  
ref. 23133

# SLIM



**LITTLE DARK RONDINE**  
ref. 23098

**DARK RONDINE**  
ref. 23470



**LITTLE IVORY RONDINE**  
ref. 23100

**IVORY RONDINE**  
ref. 23474



**LITTLE DARK INGOT**  
ref. 23502

**DARK INGOT**  
ref. 23230



**LITTLE IVORY INGOT**  
ref. 23504

**IVORY INGOT**  
ref. 23233



**LITTLE DARK DELTA**  
ref. 23108

**DARK DELTA**  
ref. 23495



**LITTLE IVORY DELTA**  
ref. 23110

**IVORY DELTA**  
ref. 23498

# MIGNARDISES



**DARK ROUND**  
ref. 23030



**MILK ROUND**  
ref. 23032



**IVORY ROUND**  
ref. 23035



**DARK SQUARE**  
ref. 23010



**DARK ROUND WITH PLEATS**  
ref. 23095



**MILK ROUND WITH PLEATS**  
ref. 23096



**IVORY ROUND WITH PLEATS**  
ref. 23097



**DARK TART**  
ref. 23105

# CAISSETTES



**DARK ROUND**  
ref. 23020



**MILK ROUND**  
ref. 23022



**IVORY ROUND**  
ref. 23025



**DARK OVAL**  
ref. 23045



**DARK RECTANGULAR**  
ref. 23065



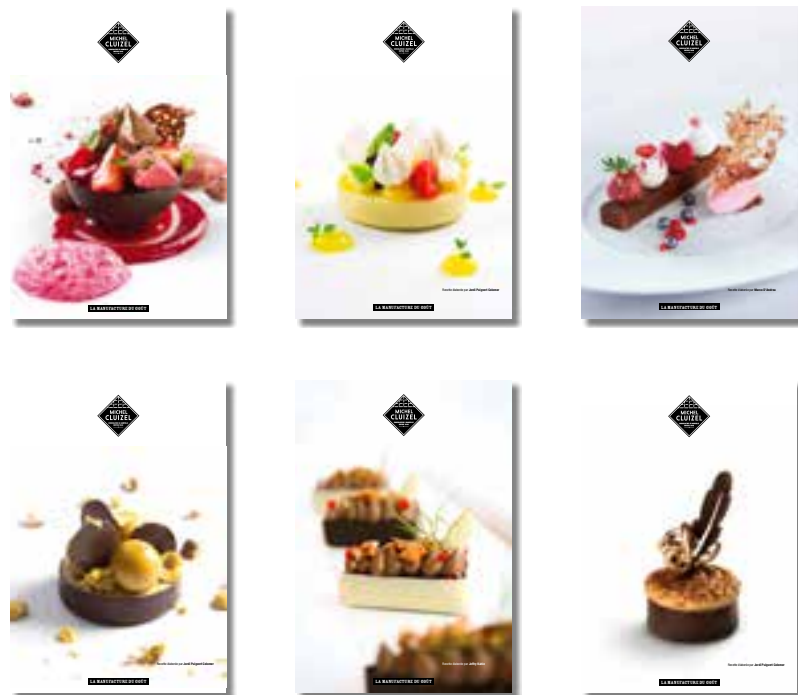
**DARK SQUARE**  
ref. 23000



**DARK HEART**  
ref. 23004

FOR MORE !

## RECIPES



For more creative ideas featuring our Façonables®, see our recipe cards developed by our Chefs Partenaires CLUIZEL.

## TRAINING WORKSHOPS



### Taste for making, taste for sharing

The Manufacture CLUIZEL offers training workshops for chocolate professionals. These 3-hours-training courses give you an opportunity to develop your skills with our renowned chefs, who will share their background, expertise, and passion. You will enjoy a guided tour of the chocolate factory.

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LA MANUFACTURE DU GOÛT

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