



Recipe created by **Jeffry Kahle**

LA MANUFACTURE DU GOÛT



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(Vancouver)

RIACHUELO CHOCOLATE AND CHERRY SUMMER “PIE”

recipe for 50 units

Riachuelo whip

112 g	Heavy cream (1)
12.5 g	Glucose
12.5 g	Invert sugar
92 g	Dark Riachuelo Plantation chocolate couverture
230 g	Heavy cream (2)

Bring cream (1), glucose, and invert sugar just to boil. Pour over chocolate and blend with immersion blender to emulsify ganache. Add in cream (2) and immersion blend again until smooth. Refrigerate overnight before use.

Cherry fennel confiture

115 g	Fresh sweet cherries, pitted & halved
46 g	Fennel bulb, grated
30 g	Almond liquor, such as Amaretto
26 g	Glucose
13 g	Sucrose (1)
0.9 g	Pectine NH
70 g	Sucrose (2)
0.7 g	Tartaric acid

Put the cherries, grated fennel, liquor, and glucose into heavy bottom saucepan. Bring to boil with medium high heat. Add in the pectin mixed with sugar (1). Bring back to boil and add in sugar (2). Continue to boil, stirring frequently, until 103°C. Add in tartaric acid, stir. Cool and reserve for use.

Cardamom infused liquor

25 g	Poire Williams brandy
7 g	Green Cardamom pods

Bruise the cardamom pods and allow to infuse into the brandy at room temperature for 1 hour. Strain and reserve liquor.

Riachuelo Plantation chocolate ganache

112 g	Heavy cream
20.5 g	Invert sugar
36 g	Butter
123 g	Dark Riachuelo Plantation chocolate couverture
8.2 g	Cardamon infused liquor

Bring heavy cream and invert sugar just to boil. Pour over chocolate and stir to create emulsion. At 35°C add in the butter and liquor and immersion blend to emulsify. Deposit 4.5 g of ganache into the bottom of each Façonables® and tap to level. Allow to crystallize at least 4 hours, preferably overnight.

Lime cardamom ganache

27.5 g	Sucrose
4.6 g	Glucose
50 g	Fresh lime juice
Pinch	Sea salt
55 g	Ivory Elianza® chocolate couverture
8.8 g	Butter
2 pods	Green cardamom, bruised
2 g	Cardamon infused liquor

Cook the sucrose, glucose, lime juice, cardamom pods and salt to 103°C. Pour over chocolate and stir to emulsify. Remove cardamom pods, add in butter at 35°C and immersion blend to emulsify. Add in cardamom infused liquor and emulsify. Deposit 2 g of ganache on top of the Riachuelo ganache in the Façonables®; it will be a very thin layer. Allow to crystallize a minimum of 4 hours, but preferably overnight.

Caramelized almonds

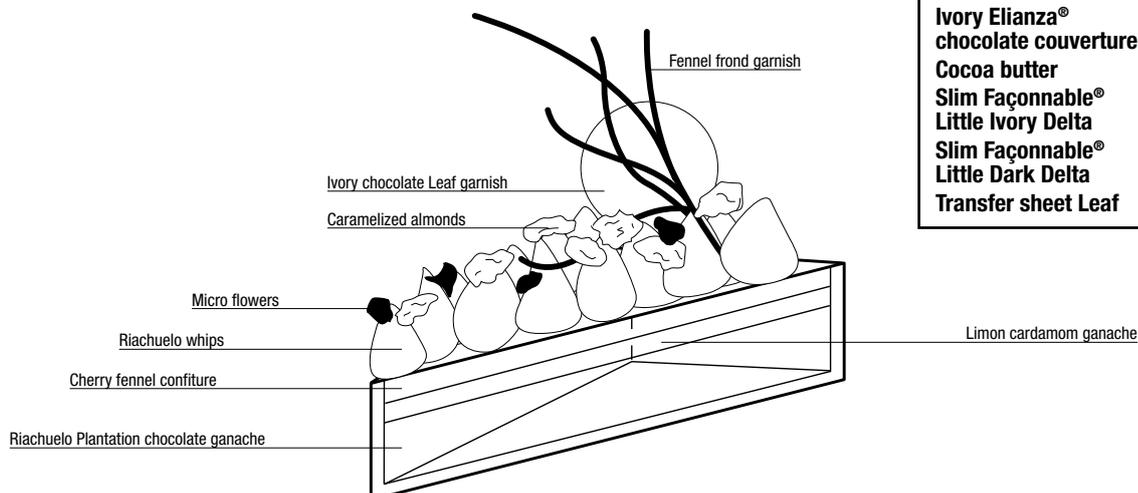
75 g	Slivered almonds, raw
30 g	Sucrose
12.5 g	Water
1 g	Sea salt
2 g	Cocoa butter

Cook the sucrose and water to 106°C and add in the nuts. Stir to crystallize, then continue stirring and cooking over medium high heat until a medium caramel is developed and nuts are toasted through. Take off the heat and add in the salt and cocoa butter, stir to coat then cast onto a nonstick silicone mat and break up the nuts as they cool into little clusters.

Assembly and decoration

Carefully spoon about 4 g of cherry fennel confiture on top of the ganache layers in the Façonables® and smooth out. The result should be level with the edge of the shell. Carefully whip the Riachuelo Whip just to medium so as not to break the mixture and using a small round tip, pipe teardrops covering the entire surface. Top with 2-3 small clusters of caramelized almonds, a small round chocolate garnish using the Leaf transfer sheet and Ivory Elianza® chocolate, a frond of fresh fennel, and micro flower petals.

Note: The whip, cherry fennel confiture, caramelized almonds, chocolate garnish, and triangles filled with the two types of ganache can be done well in advance, up to a week for the whip and ganaches, longer for the other components, if covered and stored carefully before final assembly.



Dark Riachuelo Plantation chocolate couverture	ref. 20586
Ivory Elianza® chocolate couverture	ref. 20614
Cocoa butter	ref. 21000
Slim Façonable®	
Little Ivory Delta	ref. 23110
Slim Façonable®	
Little Dark Delta	ref. 23108
Transfer sheet Leaf	ref. 29861

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