



Sobacha

Creation by: Chef Jérôme Landrieu

Yield: 12 pieces

SOBACHA CAMEL

Ingredient	Weight (g)
Cream	79.3
Sobacha	9.4
Granulated sugar	39.6
Glucose DE 40	19.8
Baking soda	0.2
Fleur de sel	2
Granulated sugar	64.5
Butter	25.2
Cacao Barry Ghana 40% milk chocolate	29.9
Total	270

PROCEDURE

1. Infuse sobacha in the hot cream for 20 minutes.
2. Strain and rescale the cream.
3. Add first amount of sugar, glucose, baking soda, & fleur de sel. Keep hot for deglazing
4. Caramelize the second amount of sugar.
5. Deglaze with previous mix.
6. Cook to 106°C.
7. Pour over chocolate & butter.
8. Burr mix.
9. Chill.

HAZELNUT DACQUOISE

Ingredient	Weight (g)
Hazelnut flour, toasted	125
Powdered sugar	39
All-purpose flour	39
Egg whites	148.5
Inverted sugar	148.5
Total	500

PROCEDURE

1. Toast the hazelnut flour at 160°C for 13 minutes then cool it down.
2. Mix all the dries in the Robot Coupe.
3. Whip the egg whites & inverted sugar to make a meringue.
4. Fold the powders into the meringue.
5. Spread into half sheet flexi.
6. Bake at 170°C for 10 to 12 minutes.

HAZELNUT PATE SABLE

Ingredient	Weight (g)
Butter	81.2
All-purpose flour	125.1
Hazelnut flour, toasted	23.7
Powdered sugar	23.7
Granulated sugar	25.7
Fleur de sel	0.3
Whole eggs	20.3
Total	300

PROCEDURE

1. Mix the butter & flour in the Robot Coupe.
2. Add the dry ingredients.
3. Add the eggs.
4. Sheet to 2.5mm. Freeze.
5. Cut 8cm circles.
6. Bake at 160°C.

SOBACHA CARAMEL MOUSSEUX

Ingredient	Weight (g)
Sobacha Caramel, from above	129.5
Gelatin mass (6x)	23.9
Water	31.3
Granulated sugar	9.5
Egg yolks	40.9
Whipped cream	194.9
Total	430

ALUNGA CREMEUX

Ingredient	Weight (g)
Milk	242.2
Cream	61.2
Granulated sugar	12.2
Pectin NH	2.0
Egg yolks	61.2
Cacao Barry Alunga 41% milk chocolate	171.3
Total	550

FLEUR DE CAO GLAZE

Ingredient	Weight (g)
Water	57.8
Granulated sugar	17.9
Cream	327.0
Glucose DE 40	55.8
Cacao Barry Fleur de Cao 70% dark chocolate	140.6
Cacao Barry Gianduja Plaisir Lait	350.9
Grapeseed oil	49.9
Red food color	as needed
Total	1,000

ASSEMBLY & PLATING

1. Cut 8cm rounds from the Hazelnut Pate Sable. Bake at 160°C.
2. Cut 6.5cm rounds of the Hazelnut Sponge.
3. Pipe 9g Sobacha Caramel per sponge, and freeze.
4. Cast Alunga Cremeux into Pavoni Flexi (PX4334), 40g per cavity. Add the sponge/caramel, and freeze.
5. Cast Sobacha Caramel Mousseux into Silicomart flexi (SF243), 25g per cavity, and freeze. Spray the frozen Mousseux with 60/40 milk chocolate sauce.
6. Glaze the Alunga Cremeux with Fleur de Cao Glaze. Place the sprayed Mousseux on top. Place on the Sable. Garnish with toasted hazelnuts & gold leaf.

PROCEDURE

1. Melt the gelatin mass and mix with the caramel.
2. Boil the water & sugar. Pour over the yolks.
3. Cook over a bain marie to 85°C.
4. Whip as a pate a bomb.
5. Fold together with the caramel.
6. Fold in the whipped cream.
7. Cast 25g per cavity.
8. Freeze.

PROCEDURE

1. Simmer the milk & cream.
2. Add the sugar & pectin mixed together.
3. Temper in the yolks.
4. Cook to 85°C.
5. Pour over the chocolate. Burr mix.
6. Cast 40g per cavity, add sponge/caramel.
7. Freeze.

PROCEDURE

1. Simmer water & sugar.
2. Add cream & glucose, and simmer again.
3. Pour over chocolate & gianduja. Burr mix.
4. Add oil & color, and burr mix again.
5. Chill overnight.
6. Use at 35°C.