



ORIGAMI

Made with: **Guanaja 70%**

Steps: **5**

An original l'Ecole Valrhona recipe

1 GUANAJA PRALINE CRUNCH

450g **PRALINE
AMANDE
NOISETTE 50%
FRUITE**

230g **ECLAT D'OR**

230g **GUANAJA 70%**



Melt the Guanaja couverture chocolate, mix it with the Fruity Praline and then add the Éclat d'Or. Spread the mixture out between two sheets and leave it to harden before cutting out 4 x 20cm strips.

2 GUANAJA SPONGE

220g **DRY BUTTER 84%**

200g **EGG YOLKS**

400g **EGG WHITES**

220g **CASTER SUGAR**

70g **FRENCH WHITE
PASTRY FLOUR**

400g **GUANAJA 70%**



Melt the couverture and butter together. At the same time, beat the egg whites with the sugar. Add the egg yolks to the first mixture while it is still hot at approx. 120-130°F (50-55°C), as well as a small quantity of the egg white to dilute it. Then add the remaining egg whites using a spatula or scraper while sifting in the flour. Grease the rings and sprinkle them with sugar before pouring in the mix and baking at 355-375°F (180-190°C) during approximately 20 minutes.

3 GUANAJA CARAMEL CREAM MIX

350g **CASTER SUGAR**

130g **LIQUID
CLARIFIED
BUTTER**

680g **UHT CREAM 35%**

45g **GLUCOSE**

1 **VANILLA POD**

1g **FLEUR DE SEL**



Make a dry caramel using the sugar, add the liquid butter, then deglaze using the hot mixture of cream, glucose, vanilla and salt. Gradually incorporate the mixture into the melted couverture chocolate. Immediately mix using an electric mixer to make a perfect emulsion. Leave to harden.

310g **GUANAJA 70%**

4 CRÈME ANGLAISE

250g **UHT CREAM 35%**
250g **WHOLE UHT MILK**
100g **EGG YOLKS**
50g **CASTER SUGAR**



Bring the cream and milk to the boil and pour into the premixed egg yolk-sugar combination (without blanching). Thicken the mixture at a temperature of 185°F (85°C), strain through muslin and use immediately.

5 GUANAJA CHOCOLATE MOUSSE

600g **CRÈME ANGLAISE**
900g **UHT CREAM 35%**
650g **GUANAJA 70%**



Make an emulsion by gradually pouring the hot crème anglaise over the melted couverture chocolate. Mix in an electric mixer until a perfect emulsion forms, taking care not to incorporate any air bubbles. The mixture must be 115-120°F (45-48°C). Stabilize the emulsion if necessary by adding whipped cream. As soon as you obtain a smooth mixture, add the rest of the airy whipped cream. Pour immediately and freeze.

ASSEMBLY AND FINISHING

Make the caramel cream mix and put it to one side.

Make the Guanaja praline crunch and spread 80g into a square 10cm³ mold. Store in the refrigerator.

Bake the biscuit and once it has cooled, spread on 600g of caramel cream mix. Freeze. Use a square 10cm³ mold to cut this out.

Make the Guanaja crème anglaise mousse, then pour 150g into a 11.5cm³ mold. Put a biscuit and cream mix square in place, with the cream mix at the bottom. Repeat until you have three layers of biscuit, then complete the assembly by putting the square of Guanaja praline in place. Freeze.

Make the chocolate decorations by spreading the pre-set dark couverture chocolate onto a card sheet. Use a scalpel to cut out 3cm squares and fold them over slightly.

Leave to harden.

Turn out the dessert, then cover completely with the chocolate decorations to create an origami effect.