



CROCK BUBBLE

Bar and Bouchées

Made with: **ALMOND INSPIRATION**

Steps: **4**

An original recipe by Philippe Givre, coordinator of Technical Expertise at L'École Valrhona

Makes 24 pieces

1 ALMOND SHORTCRUST PASTRY

235g	TRADITIONAL WHEAT FLOUR
120g	DRY BUTTER 84%
90g	CONFECTIONER'S SUGAR
30g	BLANCHED ALMOND FLOUR
2g	SALT
50g	EGGS



Mix the dry ingredients with the cold, cubed butter. As soon as the mixture is completely smooth, add the cold eggs.

As soon as you obtain an even dough, stop mixing. Store in the refrigerator or spread out immediately.

Bake at 300°F (150°C).

2 SPECULOOS DOUGH

100g	DRY BUTTER
100g	BROWN SUGAR
30g	MOLASSES
25g	EGGS



Mix the sugars, cinnamon, orange zest, salt, flour and baking powder with the cold butter until it resembles crumbs, then add the eggs and the milk.

Leave to rest, then spread out using a pastry rolling pin.

Bake at 300-320°F (150-160°C).

7.5g MILK
200g STRONG WHITE
BREAD FLOUR
1g SALT
2.5g CINNAMON POWDER
0.5 ORANGE ZEST
3g BAKING POWDER

3 FINANCIER SPONGE

190g DRY BUTTER
205g EGG WHITES
1.5g FINE SALT
30g INVERT SUGAR
205g CONFECTIONER'S
SUGAR
65g FRENCH WHITE
PASTRY FLOUR
110g BLANCHED ALMOND
FLOUR



Make a beurre noisette and leave to cool.
Mix the egg whites, salt, invert sugar, sifted confectioner's sugar, flour and almond flour using the flat beater in a stand mixer. Gradually add the beurre noisette.

4 SOFT ALMOND INSPIRATION, YUZU & PEAR GANACHE

135g WILLIAMS PEAR
PURÉE
90g YUZU PURÉE
12g WATER
24g DEXTROSE
385g ALMOND
INSPIRATION



Make as you would a classic ganache: Heat the purées along with the water and dextrose, and gradually combine with the ALMOND INSPIRATION couverture to form an emulsion. Mix using an immersion blender until it forms a perfect emulsion.

ASSEMBLY AND FINISHING

Roll out the almond shortcrust pastry and Speculoos dough to a thickness of 1mm.

Cut out 6cm-diameter biscuit circles from the almond shortcrust pastry and place these on a sheet of baking paper.

Cut the Speculoos dough into thin strips, small triangles and other various shapes, then attractively arrange these on the circles of pastry. Set aside in the refrigerator for a few minutes.

Use a 6cm-diameter cutter to remove any excess dough around the edges. Pierce half of the circles through the center with a 2cm-diameter nozzle.

Place these circles over half-sphere silicone molds with a 4cm diameter, then bake at 310°F (155°C) for approx. 10-12 minutes.

Tip: Bake for 2 minutes, then smooth out any folds on the half-spheres using your fingertips.

Toward the end of the baking process, spray on a little gold spray and place back in the oven for a shiny amber finish.

Use a piping bag to pipe approx. 12-15g of financier sponge into half-sphere silicone molds. Bake at 345°F (175°C).

Pour approx. 12g of soft ganache into 28mm silicone pearl molds.

Use a melon baller to make a hollow in each half-sphere of financier sponge, and place a pearl of soft ganache in the center. Cover with a second half-sphere of financier sponge.

Use a piping bag to pipe approx. 6g of the remaining ganache into a pastry shell, and put the financier sphere in place.

Cover with the pierced pastry shell, and decorate with a little ganache.

Serve at room temperature.