

# TULAKALUM SEEN BY JOSEFINE BAUMMANN

Tulakalum chocolate mousse with cherry marmelade, coffee crumble and hazelnut praliné



## TULAKALUM, COFFEE AND CHERRY ENTREMETS

Recipe for two 10 pcs cakes.

### **Caramélia pannacotta**

500g Heavy cream

90g Sugar

0,5 Vanilla pod

3g Salt

200g **CARMELIA 36%**

45g Gelatinmass

SQ Coffee beans

Bring cream, sugar, salt and vanilla to boil.

Pour it on top of the chocolate.

Use a hand blender to mixe it together.

Add the gelatinmass.

Pour it into a cake interior mould.

Freeze it.

When the pannacotta is set, crush coffee beans and put them on top of the pannacotta.

### **Glutenfree Brownie**

100g Butter

100g **TULAKALUM 75%**

80g Egg

80g Sugar

30g Cornstarch

Melt the butter.

Melt the chocolate into the melted butter.

Add the sugar and the cornstarch.

Add the eggs and whisk it good together.

Pour it into your mould and bake it in the oven (200 degrees -8 min).

Set aside and let it cool down.

### **Cherry marmalade**

250g Cherry puré

215g Sugar

15g Glucose

25g Sugar

7g Pectin NH

4g Citric acid

2g Water

Melt the puré with the sugar and glucose.

Mix sugar and pectin together and add it into the cherry puré.

Boil it to 106 degrees.

Mix water and citric acid together.

Add it into the marmalade.

Pour it on top of the brownie.

But it into the freezer for now.

### **Hazelnuts praliné**

125g Hazelnuts

50g Glucose

150g Sugar

50g Water

70g **TULAKALUM 75%**

60g **JIVARA 40%**

35g **COCOABUTTER**

3g Salt

Roast the hazelnuts in the oven, 180 degrees for 7 minutes.

Boil glucose, water and sugar to a dark caramel.

Take off the heat and add the hazelnuts.

Pour it out on parchment paper and let it cool down.

Mix the nuts in a robot coupe together with the chocolate, salt and cacao butter.

Cool it down to 28 degrees.

Pour out a thin layer in a mould. (Or cake ring)

Keep in freezer.

### **Mousse Tulakalum**

90g Egg yolk

45g Sugar

225g Milk

225g Heavy cream

700g **TULAKALUM 75%**

850g Heavy cream

Bring cream and milk to boil.

Mix egg yolks and sugar together.

Pour it into the warm cream, and heat it to 84 degrees.

Pour through a chinoise on top of the chocolate.

Mix it well and let cool down.

Whip the cream softly.

When the chocolate mixture reaches 30 degrees, incorporate the whipped cream.

### **Chocolate glazing**

115g Gelatinmass

125g Water

225g Sugar

225g Glucose

225g **TULAKALUM 75%**

160g Condensed milk

90g **ABSOLU CRISTAL**

In a medium size pot, bring sugar and glucose to a boil.

When hot- stir in the gelatin.

Pour the hot mixture onto the chocolate and emulsify.

Stir in the condensed milk and Absolu cristal, using a hand blender.

Add some silver food colouring for some extra shine.

Glaze at 35 degrees.

### **Assembly and Finishing**

Build the entremets upside down in the following order.

Pipe in a layer of mousse.

Place the pannacotta with the coffee beans towards you.

Place mousse onto the pannacotta.

Place the praline onto the mousse.

Add a thin layer of mousse.

Place the brownie/ marmalade onto the mould, with the brownie towards you.

Freeze the cake.

Glaze the cake after frozen.

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