

Recipes

By

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The French Laundry

Lingot de chocolate en mousse de malt croustillante

Lingot

Chocolate sponge
110g milk chocolate
32g butter
22g praline paste

3 eggs
10g cocoa powder
25g ground hazelnuts
1 teaspoon of vanilla paste

Preheat the oven to 325oF.

Melt the butter, milk chocolate and praline paste over a water bath. Sieve the cocoa powder and ground hazelnuts together.

Break the eggs into a bowl and add the vanilla paste and the sieved dry ingredients. Mix well to combine. Add the melted chocolate, praline paste and butter to the above ingredients and mix to a smooth batter.

Spread the batter over a lined baking tray approx. 11 mm thick. Bake for approx. 15 minutes in pre heated oven. Cool on the tray.

Chocolate Pave

80g Valrona Manjari chocolate.
95g cocoa powder
150g butter
4 egg yolks
75g sugar
36ml water
225ml double cream

Melt the chocolate and butter over a bain marie.

Whisk the eggs and sugar to a sabayon.

Combine the cocoa powder with the water to make a smooth paste. Add the melted butter and chocolate and mix well.

Fold the chocolate mix into the sabayon and combine until smooth with a whisk.

Fold in the semi whipped cream.

Malt chocolate mousse

75ml warm water
75g fond
375g double cream
225g white chocolate and 75g horlicks powder of malt powder.

Place the fond and malt powder into a bowl and add the warm water whisk until smooth. Add the melted chocolate and mix well. Fold in the whipped cream.

Pipe on to silicone paper in straight lines using a ¼ inch plain nozzle. Set in fridge.

Chocolate glaze

105g Evaporated milk
25g glucose
225g simple syrup
125g pate a glace dark
125g 72% valrona chocolate or similar
82g cocoa paste dark
Might need additional syrup for adjusting consistency.

Boil the evaporated, glucose and syrup. Pour over the finely chopped chocolates and cocoa paste. Mix gently to make smooth. Leave in the fridge overnight to firm and cool. Warm when needed over a water bath or in the microwave. Adjust consistency with syrup if needed.

Place the bars onto a wire rack with a tray underneath it to catch any excess glaze. Spoon the hot glaze over the frozen bars. Note the bars must be frozen or else the bars may melt. If this happens cool the glaze slightly.

Remove the bars from the rack using a palette knife and place them on a tray lined with baking paper. Place them in the fridge.

Malt meringue

2 egg whites
120g sugar
2 tablespoons of malt powder

Whisk the egg whites with a third of the sugar till it reaches firm peaks. Add another third of the sugar and continue to whisk for a further minute. Add the remaining sugar and whisk for 30 seconds. Fold in the malt powder very gently so as not to lose any volume. Spread the meringue over a sheet pan lined with baking parchment. Bake at 200oF for approx. 1 hr until the meringue is dry and crisp. Once the meringue is cold break it into pieces.

Popcorn sherbet *

1 litre of milk
250g of butter
1 bag of microwave popcorn
1 teaspoon of salt
250g corn syrup or golden syrup
150g glucose syrup

Boil the milk and add the butter and popped corn. Infuse for one hour. Strain the mix through a fine strainer. Chill completely until the butter has risen to the top of the mix. Skim off as much of the butter as you can. Warm the glucose and corn syrup and stir into the mix. Whisk well and spin in an ice cream machine until frozen and smooth. Note there will be some remaining in the mix.

Caramel corn *

125g pop corn – popped
150g corn syrup or golden syrup
57g butter
160g brown sugar
1 teaspoon of bicarbonate of soda
1 teaspoon of vanilla
salt

Cook the corn syrup, butter and brown sugar to 238oF. Add the bicarbonate of soda and the vanilla. Pour over the popped corn and add the salt. Mix well until the popcorn is coated. Dry in a oven set at 100oC for approx. 1 hr and 30 minutes. Turn every ½ hour.

Candid peanuts

200ml simple syrup
200g Spanish peanuts without skins
Oil for frying.

Cook the peanuts in the simple syrup until the syrup thickens to the thread stage. Remove the peanuts with a spider drainer and plunge into the hot oil. When they become nicely browned remove the spider onto a silpat mat and separate.

Assembly

Cut a length of malt mousse approx. 1 inch in length and roll it in the broken meringue.

Place the log of mousse onto the top of the glazed chocolate bar.

Finish with candid peanuts and gold leaf.

Place the bar onto a plate finished with peanut butter cream and chocolate sauce.

Serve with the caramel corn and popcorn sherbet.

Puffed black rice and green tea candy

Base

250g tempered white chocolate
Green tea powder

Add the green tea powder to the tempered white chocolate to taste. Pipe into foil cups filling 1/3rd of the cups.

Middle

230g Double cream
1/5 tsps of green tea powder
450g Toscano black 70% chocolate
19g Trimoline
38g Butter

Boil the cream with the butter, green tea powder and trimoline.
Pour over the finely chopped chocolate and gently stir to combine. Pipe into the foil cups so they are filled 1/3rd from the top.

Top

50g Black rice
2lts water
Tempered Toscano black 70% chocolate
Oil for frying
Cocoa butter for thinning the chocolate

Cook black rice in the water until it is soft.
Spread out on a sipat mat and dehydrate over night in a dehydrater until dry.
Grind briefly in a spice grinder.
Heat the oil to 200oC
Place 2 tablespoons of the dehydrated rice in a small fine sieve. Immerse the rice in the sieve into the hot oil. Shake gently, as soon as the rice puffs remove immediately and pour onto paper hand towels to drain.

Mix a small amount of the chocolate with a small amount of the puffed rice so it is completely coated. Add a very small amount of cocoa butter to slightly thin the chocolate so it makes a thin covering over the rice. Spoon quickly onto the cups.