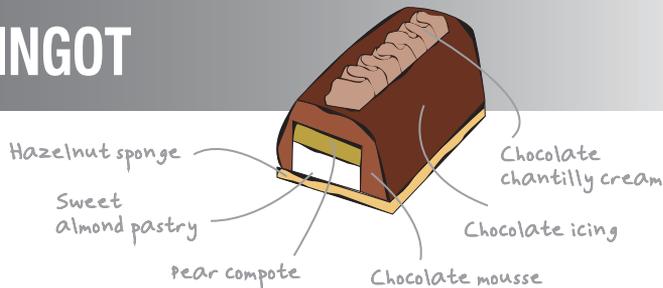




PEAR AND CHOCOLATE LINGOT

Makes 48 small ingots



Ingredients

Hazelnut sponge

110 g	Butter
126 g	Ground hazelnuts
98 g	Demerara sugar
37 g	Egg whites
49 g	Egg yolks
0.5 g	Salt
140 g	Egg whites
60 g	Caster sugar
61 g	Plain flour
4 g	Baking powder

Pear compote

1800 g	Pear high fruit compote
180 g	Caster sugar
24 g	Pectin X58



Sweet almond pastry

220 g	Butter
260 g	Icing sugar
140 g	Whole eggs
2.5 g	Salt
QS	Vanilla extract
39 g	Ground almonds
540 g	Plain flour

Chocolate mousse

100 g	Water
210 g	Caster sugar
280 g	Egg yolks
100 g	Whole eggs
780 g	Dark couverture chocolate
920 g	Whipping cream

Chocolate icing

20 g	Powdered gelatine bloom 200
100 g	Water
250 g	Water
480 g	Caster sugar
210 g	Whipping cream
160 g	Cocoa powder

Decoration

300 g	Dark couverture chocolate
3 g	Iridescent gold powder

Chocolate chantilly cream

230 g	Whipping cream
69 g	Dark couverture chocolate

Hazelnut sponge

Melt the butter in a saucepan. Whisk together the ground hazelnuts, demerara sugar, egg whites, egg yolks and salt using your stand mixer's whisk attachment. Add the hot melted butter. Whisk together the egg whites and sugar until soft and fluffy using your stand mixer's whisk attachment. Combine the 2 mixtures. Finally, sieve together the flour and baking powder and fold into the mixture.

Pear compote

Pour the high fruit compote into a saucepan and heat to approximately 60°C. Combine the sugar and pectin, and add to the saucepan. Bring to the boil. Leave to cool at room temperature.

Sweet almond pastry

Cream the butter using your stand mixer's flat beater attachment. Add the icing sugar. Combine the eggs with the salt and vanilla extract, then gradually stir into the butter and sugar mixture. Finally, stir in the ground almonds and flour. Knead gently without overworking the dough, wrap in clingfilm and set aside.

Chocolate mousse

Boil the water and caster sugar in a saucepan. Drizzle the liquid over the egg yolks and whole yolks, whisking constantly. Poach the mixture over a bain-marie. Whisk until cool using your stand mixer's whisk attachment. Heat the dark chocolate to 55°C until it melts. Stir a quarter of the whipped mousse-like cream into the chocolate. Gently fold in the 'pâte à bombe' and the remaining whipped cream.

Chocolate icing

Soak the gelatine in the cold water. Boil the water, sugar and cream in a saucepan. Add the cocoa powder. Bring to the boil and boil for approximately 1 minute. Add the softened gelatine. Blend.

Decoration

Temper the dark chocolate. Scrunch up a sheet of greaseproof paper then flatten it out again. Spread a thin layer of chocolate onto the paper. Before the chocolate crystallises, cut it into 1.5 x 11cm strips. Leave to crystallise. Brush with a fine layer of iridescent gold powder.

Chocolate chantilly cream

Whip the cream using your stand mixer's whisk attachment. Heat the dark chocolate to approximately 40°C until it melts. Quickly fold the whipped cream into the melted chocolate.

Assembly

Pour the sponge mixture into a 30 x 40cm flan ring. Bake at 160°C for approximately 20 minutes. Once the sponge has cooled, pour the pear compote over the top, then place in the freezer. Once frozen, cut into strips measuring 2 x 10cm. Roll out the sweet almond pastry into a thin rectangle. Cut into rectangles measuring 4 x 12cm. Place onto a perforated silicone mat and bake at 150°C in a fan-assisted oven for approximately 10 minutes. Take a silicone ingot baking mold and pour 45g of chocolate mousse into each cavity. Top each cavity with a sponge strip, pressing down lightly so the chocolate mousse spreads up the sides. Place in the freezer. Ice. Arrange on the sweet almond pastry rectangles. Decorate.