

CHOCOLATE CIGAR



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A wonderfully unique presentation of chocolate created in the form of a cigar made using chocolate biscuits, chocolate crispies and cognac ganache.

- Sub Category Name
Food
Savory
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Ingredients

CHOCOLATE CIGAR

Ingredients for Chocolate Biscuit

- 0.16kg Yolk
- 0.24kg Egg Whites
- 0.25kg Sugar
- 0.035kg Chocolate Powder

Ingredients for Chocolate Crispy

- 0.04kg Milk Chocolate
- 0.025kg Pailleté Feuillantine
- 0.031kg Praliné Hazelnut

Ingredients for Cognac Ganache



- 0.3kg Cream
- 0.025kg Butter
- 0.05kg Trimoline
- 0.3kg Chocolate 66°%
- 0.025kg Cognac

Methods and Directions

CHOCOLATE CIGAR

Chocolate Biscuit Method

- Whip the yolk. Whip the egg whites and add the sugar. Add the yolk in the egg white mixture. Finish by adding the cacao powder.

Chocolate Crispy Method

- Melt the chocolate at 45°C and add the praliné and the feuellantine.

Cognac Ganache Method

- Boil the cream with the trimoline. Put the chocolate in three steps. Finish by adding the butter. When it's cold, add the cognac.