



COLOMBIA BLUES

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FINO DE AROMA MASTER CHOCOLATIER

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SERVINGS: 3 SHEETS

INGREDIENTS:

Soft Tumaco 65% Dark Chocolate Cookie

450 g Eggs
50 g Egg Yolks
200 g Inverted Sugar
200 g Raw Cane Sugar
150 g Ground Almonds
250 g Fresh Cream 35%
230 g W 140 Wheat Flour
15 g Baking Powder
50 g Cocoa Powder
160 g Butter
100 g Tumaco 65% Dark Chocolate

Soft Arauca 70% Dark Chocolate and Strawberry Ganache

445 g Fresh Cream 35%
80 g 40 de Glucose
380 g Arauca 70% Dark Chocolate
300 g Mashed Strawberries

Creamy Nevado Center

350 g Nevado White Chocolate
200 g Fresh Whole Milk
10 g Inverted Sugar
2 g Salt
8 g Gelatin Sheets
400 g Fresh Cream 35%

Praliné Royaltine Milk Chocolate

160 g Unsalted Butter
500 g Milk Chocolate Claro de Luna 37%
1200 g Hazelnut Praliné Grand Confiseur
740 g Royaltine Crushed Biscuit



DIRECTIONS:

Soft Tumaco 65% Dark Chocolate Cookie

Mix softened butter with melted chocolate, almond flour and raw cane sugar.

Mix eggs with egg yolks, cream and inverted sugar.

Sift flour, cocoa and baking powder.

Combine ingredients and refrigerate for 12 hours for optimum rise before baking.

Bake in the mold at 180 °C for 12 minutes.

Leave in the mold to fill: this is a very soft biscuit.

Soft Arauca 70% Dark Chocolate and Strawberry Ganache

Boil 145 grams of the cream with the glucose at 45°C – 50°C.

Melt the chocolate.

Let it cool, add strawberry at 25°C, and finish with the rest of the cold cream.

Prepare 12 hours ahead of time, so the aromas of chocolate and strawberry have time to blend and balance.

Mix, taking care not to incorporate air.

Creamy Nevado Center

Melt the chocolate at 45°C.

Bring milk and inverted sugar to a boil.

Off the heat, add gelatin sheets, bloomed in 3 times their weight of water.

Filter the mixture and pour little by little on the melted chocolate, in order to obtain a springy and bright consistency.

Add cold cream. Mix for a few seconds.

Let crystallize in the refrigerator before use.

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INGREDIENTS:

Cocoa Crumble

250	g	Butter
350	g	Brown Sugar
230	g	Weak (soft wheat) Flour
280	g	Almond Flour
50	g	Cocoa Powder
		Grated Lemon Zest
4	g	Salt

DIRECTIONS:

Atlantico Light Mousse

Cut the butter into cubes and refrigerate at 4°C.

Mix all dry ingredients: brown sugar, weak flour, almond flour, cocoa, lemon zest and salt.

Sandblast the mixture (in the fat blasting, gliadin and glutelin, proteins present in the flour, ensure the strength and elasticity of the dough) to obtain a separated granular texture.

Spread the mixture on silpat sheet and bake at 160°C - 170°C with the valve open.

Assembly method

For the interior of the dessert, prepare a soft Tumaco 65% biscuit disk; on the perimeter of the disk, pipe three spikes of soft strawberry ganache and Arauca 70%.

Pipe a walnut of creamy Nevado in the middle of the three spikes and break down the inside of the dessert.

Fill the hemispheric molds up to $\frac{3}{4}$ with the Atlantico light mousse. Place for 10 minutes in the blast chiller to curdle, and enter the extension to finish curdling.

Unmold the hemispheres and place them on a grill. Pour on them a strip of Atlantico light mousse at random, place in the blast chiller to curdle.

Spray hemispheres with Colombia pre-crystallized mixture (650 g of Nevado White Chocolate +350 g of CasaLuker Cocoa Butter).

Complete with three small pieces of Tumaco 65% Dark Chocolate.

Place on top of the presentation tile and cover the surface with cocoa crumble.