

# CLUIZEL

• PARIS •



RECIPES

**2023/2024**

HEAVEN  
CHOCOLATE  
ON EARTH

**CLUIZEL**  
◆ PARIS ◆

**CLUIZEL CHEF**  
**JORDI**  
**PUIGVERT COLOMER**



After working in the most prestigious restaurants and pastry shops, Jordi Puigvert Colomer was finalist of "The Best Restaurant Dessert" championship in 2007. He then taught pastry-confectionary and plated desserts in the Hotel School of Girona for several years in parallel with his consulting activity. He created his own company "Sweet'n Go" more than ten years ago with the aim of sharing his avant-guard pastry and chocolate technics through trainings and consulting activities to high-end pastry shops, hotels, restaurants, chocolate makers and caterers all around the world.

"The word which most perfectly describes the Manufacture CLUIZEL is "quality". It uses noble ingredients and creates products which combine perfectly with my profile of pastry chef. It is why I have been collaborating with the Manufacture CLUIZEL now since several years. It gives me the possibility to fully express myself professionally. I am free to represent the brand with creations which are a reflection of myself and my way of working.

The family structure enables to be in direct relation with all the company departments, thus making me feel completely integrated to the Manufacture CLUIZEL team and implicated in the creation of products. Finally, I like to work with the Manufacture CLUIZEL products because they "speak for themselves" in so much for their taste as for their quality. It is ideal when I give training sessions or make demonstrations, the seduction operates immediately."







## MANUFACTURE CLUIZEL A LIVING HERITAGE



Granted in 2012, the EPV (Entreprise du Patrimoine Vivant, Living Heritage Company) label is a sign of recognition from the French government, set up to recognise French companies with artisanal expertise and excellence. The label unites those manufacturers who strive for the highest performance of their profession and their products.

The label EPV is a benchmark and a guarantee of quality. It is awarded to highly-reputable, unique firms (individual companies) that combine tradition and innovation, know-how and creation, effort and passion, heritage and future, local and international trade. These «Living Heritage Companies» maintain their production in France and represent the «Made in France» spirit.







*From left to right: Sylvie Cluizel, Marc Cluizel and Catherine Cluizel*

## A FAMILY BUSINESS **FOR 4 GENERATIONS**



For four generations, the Cluizel family has evolved amidst fragrances of chocolate. With the help of skilled Cacaofèvier<sup>®</sup>, confectioners, the family carries on with their tradition, where everything started: in Normandy. The Manufacture CLUIZEL developed a direct, sustainable relation with cocoa planters. This fair commitment is a pledge of quality. A genuine, natural taste, this is what the self demanding chocolaterie always strives for. To achieve this, cocoa beans are fermented according to a skilfully controlled technique, at the planter's premises.

Then, everything is made at the Manufacture CLUIZEL: from the slow roasting process that perfectly reveals all the cocoa flavours, to the subtle decorations which are often handmade. This results in a range of tastes from unique soils, emphasized by traditional or innovative recipes: CLUIZEL's chocolates.



## EXCELLENCE OF TASTE



The Manufacture CLUIZEL created a unique quality commitment, the only one of its kind in the whole world, which certifies the fine selection of raw materials and appears on every single product.

This "Noble Ingredients" commitment provides professionals with the guarantee that only pure cocoa butter, Bourbon vanilla pod and sugar are used in the recipes.

Moreover, CLUIZEL chocolates are guaranteed without soy and without added flavours.

Not only the cocoa beans does the Manufacture CLUIZEL carefully select but also all the raw materials used for the making of its chocolate creations and fillings.





## CACAOFÈVIER<sup>®</sup>



The Manufacture CLUIZEL is one of the few Cacaofèvier<sup>®</sup> in the world to master the processing of cocoa bean into cocoa paste first, and then into dark, milk or white chocolate.

## CONFECTIONER



The Manufacture CLUIZEL designs its own filling recipes: praliné, almond paste, caramel, nougatine, liqueur, gianduja...

**CLUIZEL**  
• PARIS •

**SMALL CAKE**

VEGAN  
CHOCO DELICE  
Original recipe by  
*Fordi Puigvert*





# VEGAN CHOCO DELICE

RECIPE FOR 20 UNITS / *Small cake*

- ◆ **Dark Vila Gracinda Organic Plantation 73%** Ref.20579
- ◆ **Cocoa butter** Ref.21000
- ◆ **Dark chocolate Z-60** Ref.20040
- ◆ **Dark chocolate Caozelo 66%** Ref.20110
- ◆ **Dark chocolate Yzao 70%** Ref.20094
- ◆ **Cocoa powder** Ref.21005

## 1 CHOCOLATE SPONGE

500 g	Water
37 g	Potato protein
1,2 g	Xanthan gum
200 g	Sugar
120 g	Margarine
30 g	Sunflower oil
<b>150 g</b>	<b>Dark Vila Gracinda Organic Plantation 73%</b>
10 g	Baking powder
45 g	Corn starch
120 g	All purpose flour

Mix the water, POTATO PROTEIN and XANTHAN using a stick blender and keep 12 hours in the fridge. Whip this preparation and add the sugar little by little. Keep whipping until get a good meringue texture. On the other side, melt the chocolate, margarine and oil together. Add the meringue in two times to the chocolate mixture and fold carefully. Add the dry ingredients previously sifted little by little. Pour the preparation into a tray on parchment paper or silpat and bake at 180°C for about 8 minutes.

## 2 SHORTBREAD

492 g	All-purpose flour
70 g	Almond powder
140 g	Icing sugar
245 g	Margarine
44 g	Water
a.n	Vanilla extract
4 g	Salt

Combine the dry ingredients, pour them into the robot bowl and mix well. Add the margarine diced in cubes and mix at medium speed until get a crumbly texture. Add the vanilla extract and water and mix again until get a homogeneous dough. Let 3 hours in the fridge and then roll down, shape round (lightly wider than the size of the mould use for the cake) and bake at 165°C for 20 minutes approx.

## 3 CHOCOLATE MOUSSE

350 g	Water (1)
40 g	Sugar (1)
6 g	Pectine NH
1 g	Agar agar
1 g	Xanthan gum
10 g	Potato protein
200 g	Water (2)
70 g	Inulin
60 g	Sugar (2)
<b>280 g</b>	<b>Dark Vila Gracinda Organic Plantation 73%</b>
<b>40 g</b>	<b>Cocoa butter</b>
17 g	Rapeseed oil

Combine pectin, sugar (1) and the citrus fiber. Heat the water at 40°C and add the previous mixture while mixing using a whisk. Bring to a boil. Beside melt the chocolate, add the melted cocoa butter and the rapeseed oil. Pour the water preparation onto the chocolate, cocoa butter and oil one. Mix using a hand mixer. Beside whip the potato protein solution. Once almost whipped, add the inulin and the sugar (2) previously combined. Keep whipping for 5 to 7 minutes until get a nice meringue structure the chocolate emulsion at 45°C, fold the meringue into it delicately. Use immediately.

## 4 CHOCOLATE PASTRY CREAM

350 g	Oat milk
65 g	Sugar
33 g	Starch
0,5 g	Salt
3,5 g	Citrus fiber
<b>55 g</b>	<b>Dark chocolate Z-60</b>

Combine dry ingredients and then add to the hazelnut drink. Cook until boiling point stirring constantly until boiling point. Remove from the heat, add the chocolate and stir again. Cool down at 4°C and keep in the fridge.

## 5 CHOCOLATE CREAMY

265 g	Vegetal milk (Oat milk)
0,5 g	Salt
45 g	Sugar
5 g	X-58 pectin
1 g	Agar agar
<b>125 g</b>	<b>Dark chocolate Caozelo 66%</b>
25 g	Coconut oil
15 g	Sunflower oil

Combine the oat milk and salt and put on the heat. Beside combine the sugar, pectin and agar agar. On the other side, place all fat ingredients together. Once the first preparation is at 40°C add gradually the dry ingredients stirring with a whisk. Bring to a boil. Remove from the heat and pour into the fats. Blend well and pour on top of the brownie. Let to set in the fridge.

## 6 COCOA GLAZE

264 g	Water
307 g	Oat milk
310 g	Sugar
115 g	Glucose syrup
20 g	NH pectin
<b>65 g</b>	<b>Cocoa powder</b>
3 g	Citric acid solution

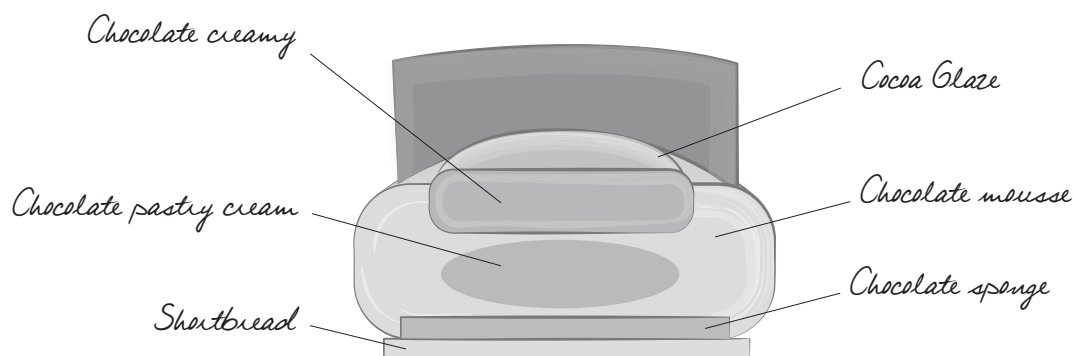
Combine sugar and pectin. Then combine liquids with glucose and heat at 40°C. Add the mixture of sugar and pectin and cook. At 85°C add the cocoa powder and stir again using a whisk. Bring to boil for 30 seconds. Remove from the heat and add the citric acid solution. Blend and keep 12 hours in the fridge. Heat at 50°C, blend and use.

## OTHER INGREDIENTS

**Dark chocolate Yzao 70%** for decorations and spray gun mix  
**Cocoa butter** for spray gun mix

## FINISHING AND ASSEMBLY

Fill the moulds until  $\frac{3}{4}$  with the chocolate mousse. Close with the sponge and let 3 hours in the fridge. Then freeze. Unmould and spray with a mixture of dark chocolate and cocoa butter (60/40%) using a spray gun. Place on top of the shortbread round base. Fill the whole of the mould with the chocolate pastry cream. Glaze the chocolate "crèmeux" with the chocolate glaze, place it on top of a circle of tempered chocolate and then place it on top of the chocolate cream right on top of the cake. Decorate with the chocolate decorations.



**CLUIZEL**  
• PARIS •

**SMALL CAKE**

HEAVEN  
ON EARTH  
Original recipe by  
*Ferdinand Puigvert*





# HEAVEN ON EARTH

RECIPE FOR 25 UNITS / *Small cake*

- ◆ **Cocoa powder** Ref.21005
- ◆ **Dark chocolate Caozelo 66%** Ref.20110
- ◆ **Dark chocolate Kayambe 72%** Ref.20067
- ◆ **Old-style Praliné** Ref.21067
- ◆ **White chocolate Caozelo 30%** Ref.20630
- ◆ **27% Hazelnut spread** Ref.21080

## 1 SHORTBREAD

340 g	Plain flour
150 g	Icing sugar
80 g	Ground almond powder
210 g	Butter
70 g	Whole eggs
3 g	Salt

Combine the dry ingredients and pour them into the robot bowl and mix well. Add the margarine diced in cubes and mix at medium speed until get a crumbly texture. Add the vanilla extract and water and mix again until get a homogeneous dough. Let 3 hours in the fridge and then roll down, shape round (lightly wider than the size of the mould use for the cake) and bake at 165°C for 20 minutes approx.

## 2 COCOA PROFITEROLE

### For the pâte à choux mixture

125 g	Milk
125 g	Water
15 g	Inverted sugar
5 g	Salt
110 g	Butter
140 g	Flour
10 g	<b>Cocoa powder</b>
240 g	Whole eggs

**For the choux paste:** Mix milk, water, inverted sugar, salt and butter and bring to a boil. Mix cocoa powder and flour and then pour in once on the previous mixture and stir until combined. Place the mixture into the mixer and by using the paddle add the eggs little by little until fully incorporated. Pipe the dough in éclair shape and bake.

### For the craquelin

150 g	Butter
180 g	Sugar
180 g	Flour
20 g	<b>Cocoa powder</b>

**For the craquelin:** Mix ingredients until combined. Roll down 2 mm thickness and freeze. Cut using the desired cutter shape and place on top of the choux paste before bake.

## 3 COCOA SPONGE

125 g	Whole eggs
210 g	Egg yolks
90 g	Sugar (1)
240 g	Albumen
6 g	Egg white powder (albumen)
4 g	Salt
125 g	Sugar (2)
105 g	Plain flour
55 g	<b>Cocoa powder</b>
50 g	<b>Dark chocolate Caozelo 66%</b>
50 g	Butter

Whip the eggs, egg yolks and caster sugar (1). In a separate bowl, whip the albumen with the egg white powder and fine salt to form soft peaks. Gradually pour in caster sugar (2) in order to get a meringue. Once the egg yolk mixture well whipped, add the sifted mixture and cocoa powder and flour stirring carefully with a rubber spatula. Fold into the mixture the meringue, then add the butter and chocolate, which have been melted together at 30°C. Pour into a frame (40 x 60 cm) on a silicone-baking mat and bake in a convection oven for 10 minutes at 180°C.

## 4 CHOCOLATE MOUSSE

330 g	Milk
6 g	Gelatin sheets
400 g	<b>Dark chocolate Kayambe 72%</b>
670 g	Semi-whipped cream 35% M.G

Melt the chocolate. Heat the milk until boiling point. Add the gelatin sheets already soaked in very cold water for 10 minutes, then pour the milk little by little onto the chocolate already melted and create a good emulsion. When the chocolate reach 40°C, fold the cream into using a rubber spatula. Use immediately.

## 5 PRALINÉ MOUSSELINE CREAM

1 u	Vanilla pod
435 g	Milk
80 g	Cream
70 g	Sugar
47 g	Cornstarch
100 g	Egg yolks
265 g	<b>Old-style Praliné</b>
3 g	Sheets (gold 200°Bloom)
	Bloomed gelatin
240 g	Butter softened

Make a "crème pâtissière" and then add the gelatin mass and praline. Mix thoroughly. Add the butter and chill. Whip in the mixer while it is very cold and use immediately.

## 6 DARK CHOCOLATE GLAZING

300 g	Isomalt
200 g	Cream 35% M.G
200 g	Water
100 g	Glucose syrup
150 g	Condensed milk
240 g	<b>Dark chocolate Caozelo 66%</b>
20 g	Gelatin

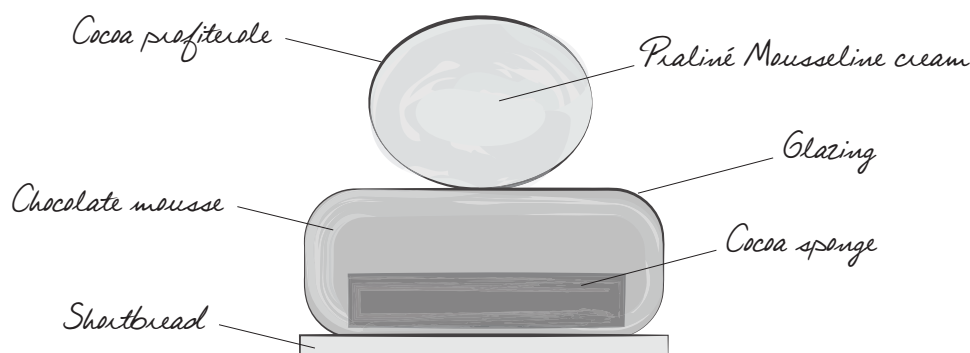
Soak the gelatin sheets in a bath of cold water. Heat the isomalt sugar in a pot until melted. Remove from the heat. Heat the cream, water and glucose syrup and then pour onto the melted isomalt out of the heat. Stir well to combine all ingredients. Add the gelatin mass (melted) and the condensed milk. Stir again and pour onto the chocolate. Mix and let in the fridge for 12 hours. Melt mix again and use around 35°C.

## OTHER INGREDIENTS

**White chocolate Caozelo 30%** and **Cocoa powder** for decorate.  
**27% Hazelnut spread**

## FINISHING AND ASSEMBLY

Fill the individual silicon moulds with chocolate mousse and close it with the chocolate sponge. Freeze. Unmould and spray using CLUIZEL and glaze and let for 20 minutes in the fridge. Fill the profiterole with the praline mousseline and some "pâte à tartiner". Place the profiterole on top.



**CLUIZEL**  
• PARIS •

**SMALL CAKE**

TEA  
FOR TWO  
Original recipe by  
*Fordi Puigvert*





# TEA FOR TWO

RECIPE FOR 20 UNITS / *Small cake*

◆ **Milk chocolate Kayambe 45%** Ref.20401

## 1 LEMON AND CINNAMON SPONGE

260 g Sugar  
300 g Albumen  
170 g Flour  
16 g Corn starch  
1 g Salt  
3 g Cinnamon powder  
1 u Lemon zest finely grated  
240 g Egg yolks

Make a meringue with the whites and sugar. Once done, add the yolks and lemon zest (freshly grated) and stir until combined. Add the dry ingredients previously sifted and mix carefully using a rubber spatula. Pour on a tray 1 cm thickness and bake at 200°C for 8 minutes.

## 2 BLACK TEA AND ORANGE CREAMY

200 g Milk  
100 g Cream  
30 g Sugar  
4 g Pectin X.58  
130 g **Milk chocolate Kayambe 45%**  
4 g Chai tea  
1/2 u Orange zest finely grated

Combine milk and cream and heat at 70°C. Add the tea and let infuse for 10 minutes. Strain. Add the Orange zest. Mix pectin and sugar and add to the previous mixture stirring. Bring to boil. Pour onto the melted chocolate and pour into the insert molds. Freeze.

## 3 PEAR AND MANGO MOUSSE

300 g Pear Purée  
200 g Mango Purée  
85 g Gelatin mass (1/5)  
130 g Italian meringue  
300 g Semi-whipped cream

Heat 100 g of mango purée and add the gelatin previously melted. Add the remaining Purées. Mix the previous mixture with 130 g of the Italian meringue. Fold in the semi-whipped cream delicately. Use it immediately

### *For the Italian meringue*

150 g Albumen  
275 g Sugar

## 4 CHAI TEA WHIPPED GANACHE

500 g Cream 35% MG.  
200 g **Milk chocolate Kayambe 45%**  
4 g Gelatin  
5 g Chai tea

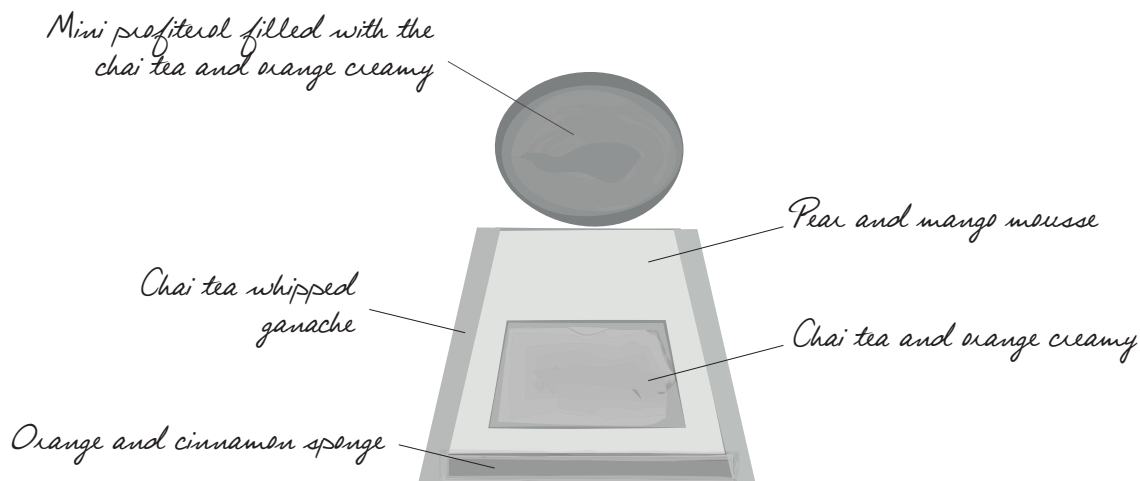
Heat the cream and add the tea. Let infuse for 20 minutes. Strain and let 24 hours in the fridge. Then heat at 50°C and add the gelatine. Pour onto the melted chocolate and let in the fridge for 12 hours more.

## OTHER INGREDIENTS

Snow sugar for sprinkle  
Small "profiteroles" to decorate the top part of the item

## FINISHING AND ASSEMBLY

Fill the cone moulds with the mousse until half capacity. Insert the chocolate and orange creamy and then insert the sponge to close. Freeze. Once frozen use the Mont Blanc nozzle or a flat one to pipe the black tea whipped ganache all around. Pipe some black tea and orange creamy into the mini profiteroles and place them on top. Sprinkle with the snow sugar.



**CLUIZEL**  
• PARIS •

**ENTREMETS**

TROPICO  
Original recipe by  
*Fordi Puigvert*





# TROPICO

RECIPE FOR 3 UNITS / *Entremets*

- ◆ **White chocolate Kayambe 36%** Ref.20607
- ◆ **White chocolate Elianza 33%** Ref.20614
- ◆ **White chocolate Caozelo 30%** Ref.20630
- ◆ **Cocoa butter** Ref.21000

## 1 VANILLA SPONGE CAKE

260 g Sugar  
300 g Albumen  
170 g Cake flour  
16 g Corn starch  
1 g Salt  
a.n Vanilla powder  
240 g Egg yolks

Mix into the mixer using the whisk, 2/3 of the sugar and the albumen until soft picks. Then sift the flour and the starch. Mix egg yolks and vanilla with the remaining sugar until combined. Fold the egg yolk mixture onto the meringue delicately using a rubber spatula. Then add the sifted solids and fold delicately. Spread 1 cm thick (approx) into a baking tray and bake at 200°C for 9 minutes.

## 2 GUAVA COMPOTE AND PINK PEPPERCORN

625 g Pink Guava purée  
100 g Sugar  
25 g Lemon juice  
a.n Pink peppercorn powder  
15 g NH Pectin  
6 g Citric acid solution

Combine sugar and pectin. Heat the Guava purée and the pink peppercorn powder at 40°C. Add the pectin mixture little by little stirring constantly with a whisk and bring to boil. Remove from the heat and add the citric acid solution. Pour into the desired molds for insert and also into the mini round silicon truffle ones to use as decoration and finishing.

## 3 MILK CHOCOLATE KAYAMBE 36% MOUSSE

375 g Milk  
14 g Gelatin sheets  
(200° Bloom)  
530 g **White chocolate  
Kayambe 36%**  
730 g Cream 35% M.G

Heat the milk and melt into the gelatin sheets previously soaked in cold water. Pour onto the Kewane chocolate and emulsify, Let to cool at 35°C. Beside, semi whip the cream until soft picks and fold it into the previous mixture using a rubber spatula. Use.

## 4 WHITE CHOCOLATE AND RUHM CREAMY

225 g **White chocolate Elianza 33%**  
338 g Milk  
115 g Cream 35% M.G  
12,5 g Pectine X.58  
40 g Sugar  
20 g Muscovado sugar  
1/2 u Orange zest finely grated  
30 g Ruhm

Combine milk and cream, muscovado sugar and orange zest. Also combine pectin and sugar and then add little by little to the previous milk and cream. Stir using a whisk and bring to boil. Remove from the heat and pour on top of the chocolate. Mix and pour 1 cm thickness onto the sponge cake circles. Let to set in the fridge and freeze.

## 5 VANILLE WHIPPED GANACHE

135 g Cream 35% M.G (1)  
2 u Vanilla bean grated  
20 g Glucose syrup  
135 g **White chocolate  
Kayambe 36%**  
390 g Cream 35% M.G (2)

Heat the cream (1) along with the sugar and vanilla bean. Let infuse for 5 minutes. Beside, melt the chocolate. Pour the previous mixture onto the chocolate and mix using a hand mixer. Add the cream (2), stir and keep in the refrigerator for 12 hours before using. Whip and then make big dots of the size of the top part of the White chocolate Semi-sphere shell and then make a hole in the middle using the reverse side of a round warm spoon. Freeze and then spray using the Cluizel white chocolate cocoa mixture for spray gun. Keep frozen.

## 6 WHITE CHOCOLATE MIRROR GLAZE

300 g Isomalt  
200 g Cream 35% M.G  
200 g Water  
100 g Glucose syrup  
150 g Condensed milk  
240 g **White chocolate  
Caozelo 30%**  
20 g Gelatin  
a.n needed to get a light  
pink color

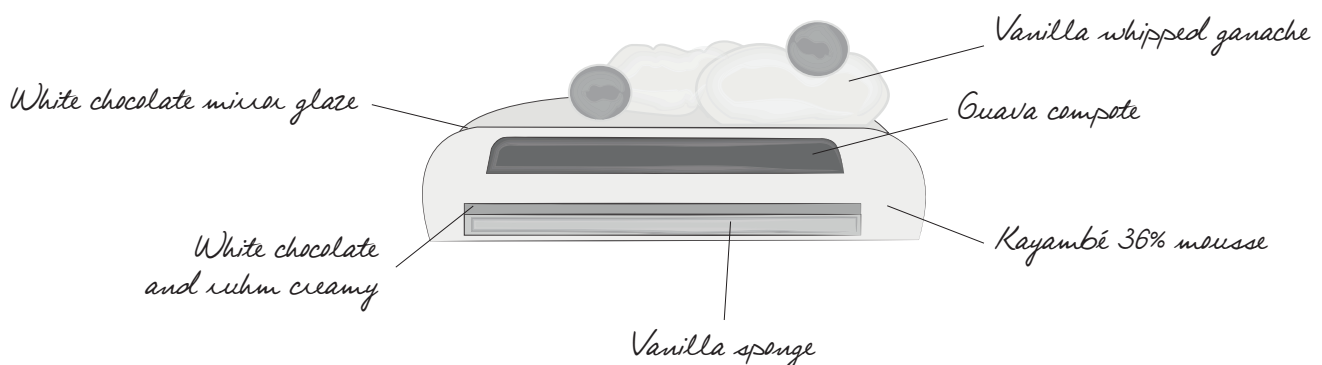
Soak the gelatin sheets in a bath of cold water. Heat the isomalt sugar in a pot until melted. Remove from the heat. Heat the cream, water and glucose syrup and then pour onto the melted isomalt out of the heat. Stir well to combine all ingredients. Add the gelatin mass (melted) and the condensed milk. Stir again and pour onto the chocolate. Mix and let in the fridge for 12 hours. Melt mix again and use around 35°C.

## OTHER INGREDIENTS

**White Caozelo 30%** and **Cocoa butter** to make a 50% mixture for spray gun.

## FINISHING AND ASSEMBLY

Pour the mousse into the desired molds until half capacity. Then insert the goyava compote and keep some to pipe into mini round truffle molds to be used as decoration. Pipe some more mousse and close with the sponge and ruhm creamy. Freeze. Glaze and decorate with the whipped ganache piped as desired, frozen and sprayed with the white chocolate spray mixture. Decorate with some goyava compote previously molded into the silicon truffle molds.



**CLUIZEL**  
• PARIS •

**ENTREMETS**

CHOCOMEL  
Original recipe by  
*Fordi Puigvert*



# CHOCOMEL

RECIPE FOR 3 UNITS / *Entremets*

- ◆ **White chocolate Caozelo 30%** Ref.20630
- ◆ **Milk chocolate Z-Karamel 43%** Ref.20460
- ◆ **Milk chocolate San Martín 48%** Ref.20557
- ◆ **Dark chocolate Yzao 70%** Ref.20094
- ◆ **Croustilline** Ref. 21007
- ◆ **Cocoa butter** Ref. 21000

## 1 LEMON AND HONEY MADELEINE SPONGE

115 g Whole eggs  
100 g Sugar  
75 g Milk  
75 g Extra virgin olive oil  
5 g Lemon zest finely grated  
100 g Cake flour  
10 g Baking powder  
70 g Almond powder  
100 g **White chocolate Caozelo 30%**

Whisk eggs, sugar, lemon zest until totally whipped. Add the olive oil little by little. Then add milk little by little. Mix flour and baking powder and sift it. Add the almond powder and then add to the previous preparation. As last step pour in the melted chocolate just warmed (not to hot). Bake into semi sphere silicon molds (same than apple compote) at 170°C for 10 minutes approx.

## 2 CRUNCHY PRALINÉ

250 g Old-style Praliné  
90 g **Milk chocolate Z-Karamel 43%**  
50 g **Croustilline**  
30 g **Cocoa butter**

Melt chocolate and cocoa butter separately and then mix together. Mix praline at 27 °C with the crunchy waffle. Mix previous mixtures until combined.

## 3 LEMON CREAMY

200 g Lemon juice  
1 u Lemon zest finely grated  
230 g Whole eggs  
230 g Sugar  
340 g Butter  
8 g Gelatin sheets

Combine the lemon juice, lemon zest, sugar and whole eggs and then cook at medium heat until 85°C. Remove from the heat, add the gelatin previously soaked in cold water, stir and let to cool at 45°C. Add the cold butter diced in cubes and blend using a stick blender until get a smooth texture. Pour in a container, cover with plastic wrap skin contact and let to rest in the fridge 12 hours.

## 4 CARAMEL LIGHT MOUSSE

150 g Sugar  
480 g Cream 35% M.G liquid  
120 g Egg yolks  
4 u Gelatin sheets (8 g)  
120 g Cream 35% M.G whipped  
5 g Fresh lemon zest

Cook the sugar until caramelized (golden brown color). Remove from the heat and then pour into the cream previously boiled, little by little. Pour onto the egg yolks and cook at 82-84°C. Add the gelatin sheets (previously hydrated in cold water) and cool down until 30°C. Fold into the semi-whipped cream. Pour into desired insert molds.

## 5 MILK CHOCOLATE MOUSSE

300 g Crème anglaise  
450 g Semi-whipped cream  
520 g **Milk chocolate San Martín 48%**  
6 g Gelatin sheets

Once the "crème anglaise" comes to be done, add the gelatin sheets and right after pour onto the melted chocolate and stir to combine. Let to cool until 35°C and then fold the whipped cream into the mixture.

## 6 MILK CHOCOLATE GLAZING

300 g Isomalt  
200 g Cream 35% M.G  
200 g Water  
100 g Glucose syrup  
150 g Condensed milk  
240 g **Milk chocolate San Martín 48%**  
20 g Gelatin

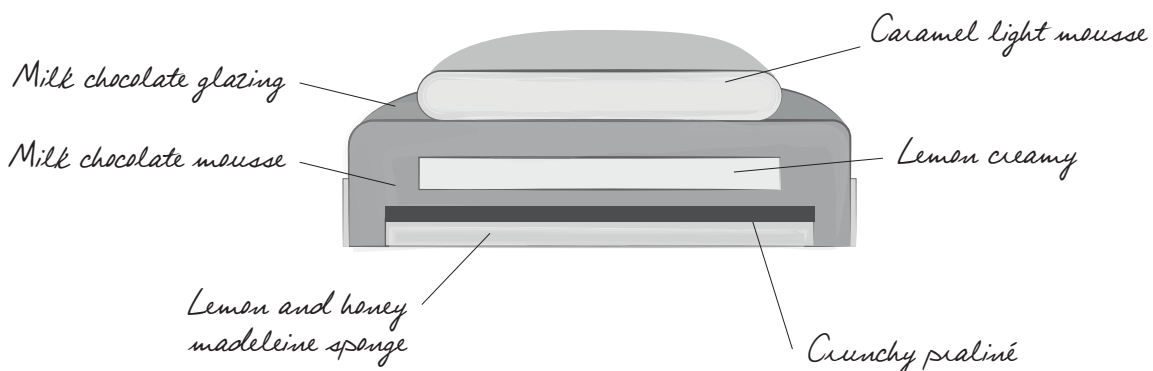
Soak the gelatin sheets in a bath of cold water. Heat the isomalt sugar in a pot until melted. Remove from the heat. Heat the cream, water and glucose syrup and then pour onto the melted isomalt out of the heat. Stir well to combine all ingredients. Add the gelatin mass (melted) and the condensed milk. Stir again and pour onto the chocolate. Mix and let in the fridge for 12 hours. Melt mix again and use around 35°C.

## OTHER INGREDIENTS

**Dark chocolate Yzao 70%** for chocolate decorations

## FINISHING AND ASSEMBLY

Cut the sponge in circles lightly smaller than the size of the mold. Put them into rings and once the lemon creamy will be done and pour 1 cm of it on top of the sponge. Let to set. Then, once the caramel creamy done, pour 1.5 cm onto the lemon creamy and the rest of the mixture pour into the mold to place on top of the cake. Freeze and spray with the chocolate spray mixture. Let to set and freeze. Fill the mold with the mousse until half capacity. Insert the previous preparation and make pressure to get the mousse go up from the sides. Make it flat and freeze. Glaze and place the sprayed caramel creamy on top. Decorate as desired.





**CLUIZEL**  
• PARIS •

**ENTREMETS**

SHARING  
IS CARING  
Original recipe by  
*Jordi Puigvert*



# SHARING IS CARING

RECIPE FOR 4 UNITS / *Entremets*

- ◆ **Cocoa powder** Ref.21005
- ◆ **Dark chocolate Caozelo 66%** Ref.20110
- ◆ **Dark chocolate Mangaro 71%** Ref.20530

## 1 COCOA SPONGE

- 125 g Whole eggs
- 210 g Egg yolks
- 90 g Sugar (1)
- 240 g Albumen
- 4 g Salt
- 125 g Sugar (2)
- 105 g Plain flour
- 55 g Cocoa powder**
- 50 g Dark chocolate Caozelo 66%**
- 50 g Butter

Whip the eggs, egg yolks and caster sugar (1). In a separate bowl, whip the white eggs and fine salt to form soft peaks. Gradually pour in caster sugar (2) in order to get a meringue. Once the egg yolk mixture well whipped, add the sifted mixture and cocoa powder and flour stirring carefully with a rubber spatula. Fold into the mixture the meringue, then add the butter and chocolate, which have been melted together at 30°C. Pour into a frame (40 x 60 cm) on a silicone-baking mat and bake in a convection oven for 10 minutes at 180°C.

## 2 RASPBERRY AND CHOCOLATE CREAMY

- 300 g Raspberry fruit purée
- 600 g Cream 35% M.G
- 200 g Glucose syrup
- 3,7 g Agar agar
- 7,5 g Gelatin
- 390 g Dark chocolate Mangaro 71%**

Prepare the gelatin mass. Heat cream and raspberry Purée with the glucose syrup at 40°C. Then add the sorbitol and agar agar and stir. Cook until boiling point. Remove from the heat and add the gelatin mass already melted. Pour this mixture onto the chocolate already melted and mix well. Use immediately.

## 3 FRUITS OF THE FOREST COMPOTE

- 400 g Raspberry Purée
- 230 g Blackcurrant Purée
- 40 g Lime juice
- 1 u Lime zest grated finely
- 150 g Glucose syrup
- 80 g Sugar
- 16 g Pectine NH
- 20 g Gelatin (8 sheets)

Combine sugar and pectin. Put the gelatin sheets in cold water for 15 minutes. Heat the Purée at 40°C and add little by little the mix of sugar and pectin. Bring to 85°C, add the glucose syrup and bring to boil. Out of the heat add the gelatin and the lime juice. Use.

## 4 WHIPPED CARAMEL

- 500 g Cream 35% M.G
- 400 g Sugar
- 4 g Vanilla
- 100 g Butter

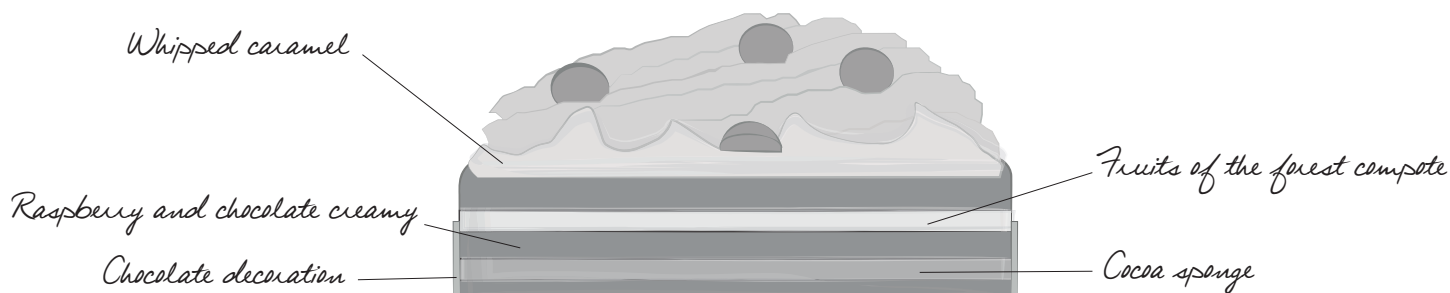
Caramelize the sugar until Golden Brown. Deglaze with the cream very hot. Let to cool at 35°C and then add the butter very cold and mix using a hand mixer. Let to cool overnight and whip to use.

## OTHER INGREDIENTS

- Cocoa powder**  
Milk chocolate for the side rings decorations

## FINISHING AND ASSEMBLY

Place a sponge layer in a ring mold. Then once the ganache done, pour 0,5 cm onto and let lightly set to cover with another layer of sponge. Place in the freezer for 30 minutes. Then, once the compote done, pour 0,5 cm onto the previous sponge and let lightly set. Place the third layer of sponge on top and freeze. Whip the "whipped caramel" (be careful not to over whip as it splits). Then pipe it on top of the last sponge layer making lines using the St. Honoré nozzle. Let to set and then fill the lines with some Compote small spheres. Finish with a ring of milk chocolate all around.



**CLUIZEL**  
• PARIS •

**ENTREMETS**

PRALINÉ, COFFEE,  
MUSCOVADO & BLACKBERRY

Original recipe by

*Jordi Puigvert*





# PRALINÉ, COFFEE, MUSCOVADO & BLACKBERRY

RECIPE FOR 4 UNITS / *Entremets*

- ◆ **Old-style praliné** Ref.21067
- ◆ **Full-bodied Praliné** Ref.21020
- ◆ **Milk chocolate Caozelo 38%** Ref.20428

## 1 PRALINÉ AND ANISE SPONGE

150 g Egg yolks  
85 g Sugar (1)  
30 g Milk  
85 g Sunflower oil  
**285 g Old-style praliné**  
225 g Albumen  
110 g Sugar (2)  
160 g Flour  
2 g Green anise powder  
6 g Baking powder

Combine the Egg yolks, the sugar (1), milk, Sunflower oil, and praline. Place in the microwave and heat until reach 35°C. Remove from the microwave and emulsify using a hand mixer. Beside whip the Albumen and once start foaming, add the sugar (2) little by little. Keep going until get a smooth and shiny meringue. On the other hand, sift flour and baking powder. Fold the meringue into the first mixture and finish incorporating the sifted dry ingredients. Pour 1,5 cm thickness baking tray and bake at 180°C.

## 2 MUSCOVADO AND ANISE CREAMY

300 g Milk  
300 g Cream  
**250 g Old-style praliné**  
30 g Muscovado sugar  
2 g Anise powder  
10 g X-58 pectin

Combine sugar and pectin. Mix cream and milk and then pour the powder into. Mix using a whisk and bring to boil stirring. Remove from the heat and add the praline. Mix again until the praline is fully incorporated and pour a layer of 0,5 cm onto the sponge. Freeze.

## 3 BLACKBERRY AND MUSCOVADO SUGAR GEL

600 g Cassis Purée  
150 g Apple juice  
80 g Caster sugar  
40 g Muscovado sugar  
40 g Lemon juice  
17 g Pectin NH

Mix sugar and pectin. Heat the Purée and apple juice at 40°C and then add the sugar + pectin little by little while stirring. Bring to boil. Remove from the heat and add the lemon juice. Pour a 0,5 cm layer on top of the chocolate sponge and freeze.

## 4 PRALINÉ AND COFFEE MOUSSE

170 g Milk  
a.n Soluble coffee (Nescafé)  
12 g Gelatin sheets  
(200° Bloom)  
**500 g Full-bodied Praliné**  
1000 g Cream 35% M.G

Heat the milk and soluble coffee. Add the gelatin sheets previously soaked in cold water. Pour onto the praline and emulsify. Let to cool at 35°C. Beside, semi whip the cream until soft picks and fold it into the previous mixture using a rubber spatula. Use.

## 5 CARAMEL AND PRALINE GLAZING

75 g Water  
150 g Sugar  
150 g Glucose syrup  
100 g Condensed milk  
12 g Gelatin sheets  
**200 g Milk chocolate Caozelo 38%**  
**100 g Old-style praliné**

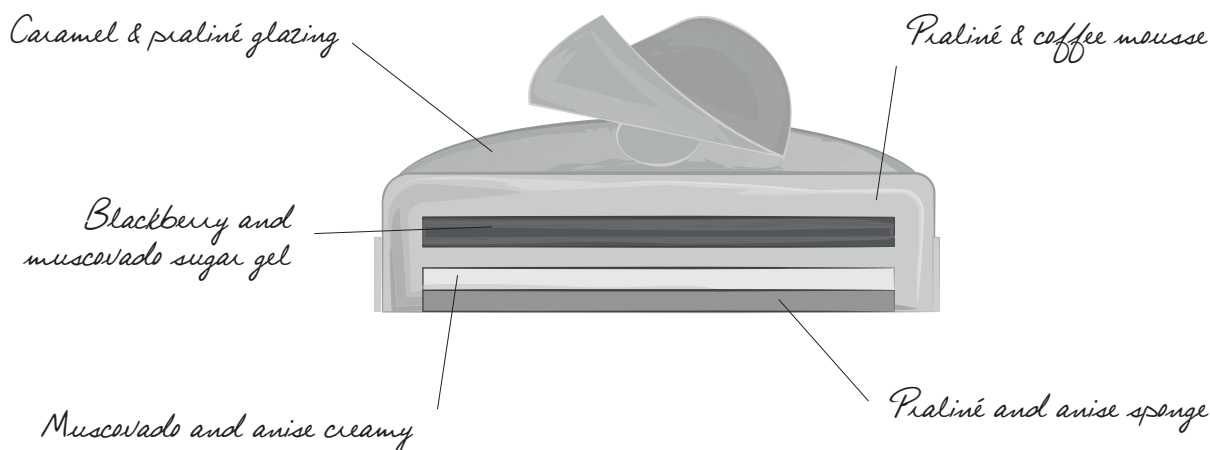
Combine the water and glucose. Beside, caramelize de sugar until golden brown. Add the muscovado and pour little by little stirring the previous boiled mixture. Add the gelatin previously hydrated in cold water. Add the condensed milk and then pour on top of the chocolate and praline. Mix using a stick blender. Let to rest 12 hours in the fridge before using.

## OTHER INGREDIENTS

**Milk chocolate Caozelo 38%** for decorations

## FINISHING AND ASSEMBLY

Pour the praline and coffee mousse until half molds capacity. Then insert the blackberry compote. Pipe some more mousse and close with the sponge with the creamy on top. Freeze. Unmold and glaze. Decorate as desired.



**CLUIZEL**  
• PARIS •

**VERRINES**

SPRING HAZE  
Original recipe by  
*Fordi Puigvert*



# SPRING HAZE

RECIPE FOR 25 UNITS / *Verrines*

## 1 MATCHA GREEN TEA SPONGE

120 g Butter  
120 g Cake flour  
40 g Strong flour  
250 g Whole egg  
205 g Egg yolk  
100 g Milk  
145 g Sugar  
360 g Albumen  
15 g Matcha green tea powder

Put milk and butter together in a casserole. Heat until boiling point. Remove from the heat and add flours mixed previously in once. Stir with a spatula until get homogeneous dough. Add egg yolk and whole egg little by little stirring constantly until get a smooth and shiny mixture. Whip Albumen and sugar and add to the previously mixture. Pour the mixture in a baking try lined with parchment paper and bake at 180°C for about 10 minutes.

## 2 MATCHA GREEN TEA CREAMY

300 g Cream 35% M.G  
150 g Milk  
4 g Gelatin sheets  
**300 g White chocolate Kayambe 36%**  
10 g Matcha green tea sponge

Heat the milk and the matcha tea at 50°C. Add the melted gelatine mass and stir. Pour onto the white chocolate and mix using a hand mixer. Add the cream and stir again. Let to cool and set.

## 3 STRAWBERRY AND SUDACHI COMPOTE

250 g Strawberry purée  
50 g Sudachi purée/juice  
60 g Sugar  
9 g Pectine NH  
5 g Citric acid solution

Heat the purées at 40°C. Add the sugar previously mixed with the pectin and stir with a whisk. Bring to boil stirring constantly. Remove from the heat and add the citric acid solution. Stir again and use.

## 4 WHIPPED VANILLA GANACHE

270 g Cream 35% M.G (1)  
2 u Vanilla bean grated  
40 g Glucose syrup  
**270 g White chocolate Kayambe 36%**  
780 g Cream 35% M.G (2)

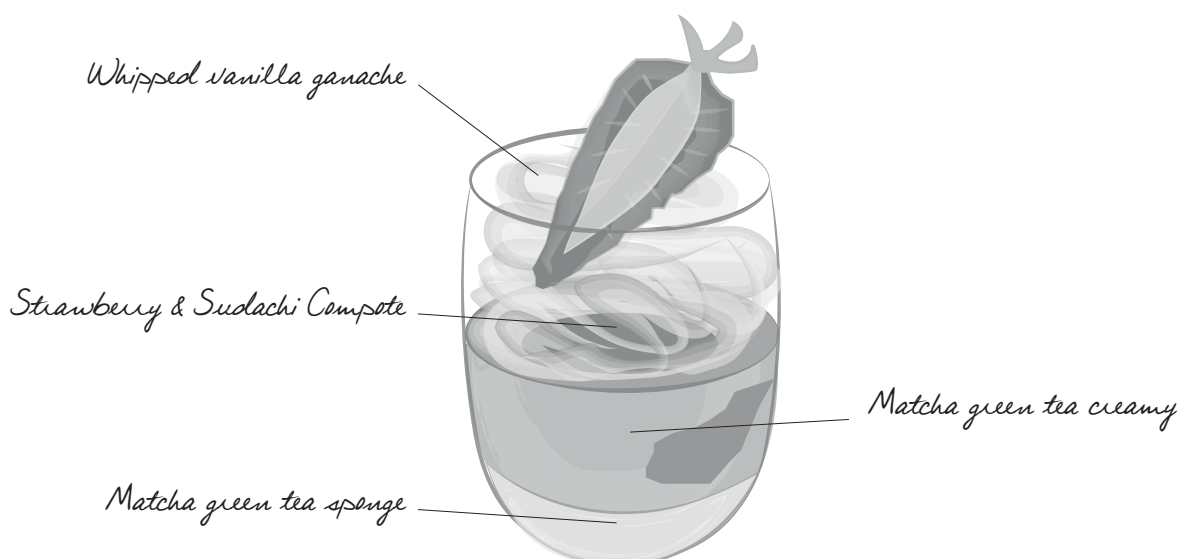
Heat the cream (1) along with the sugar and vanilla bean. Let infuse for 5 minutes. Beside, melt the chocolate. Pour the previous mixture onto the chocolate and mix using a hand mixer. Add the cream (2), stir and keep in the refrigerator for 12 hours before using. Whip and use.

## OTHER INGREDIENTS

Fresh strawberries  
**White chocolate Kayambe 36%** and green tea decorations

## FINISHING AND ASSEMBLY

Place the green tea sponge on the bottom of the verrine. Pour some green tea creamy once done and almost cold. Let to set. Place some strawberry compote on top and the pipe the vanilla whipped ganache doing likea marbled effect with the compote. Decorate with a fresh strawberry and silver leaf.





**CLUIZEL**  
• PARIS •

**ENTREMETS**

STRAWBERRIES  
AND CREAM

Original recipe by

*Fordi Puigvert*



# STRAWBERRIES AND CREAM

RECIPE FOR 25 UNITS / *Snacking*

- ◆ White chocolate Kayambe 36% Ref.20607
- ◆ White chocolate rondine Ref.23474
- ◆ White chocolate Caozelo 30% Ref.20630
- ◆ Red spray preparation Ref.27935

## 1 PISTACHIO SPONGE

190 g	Green pistachio powder
190 g	Icing sugar
25 g	Cake flour
250 g	Whole eggs
175 g	Albumen
25 g	Caster sugar
35 g	Butter melted

Mix the green pistachio powder with the icing sugar and then add the whole eggs. Mix in the machine with the whisk attachment until blanched. Beside do a French meringue with the albumen and caster sugar. Combine both preparations. Add the butter already pre-mixed with a small part of previous mixture. Spread on 1 tray lined with silicon sheet or parchment paper and bake at 190°C for 12 minutes approx. Cool down and cut on desired circle shape.

## 2 STRAWBERRY COMPOTE

270 g	Strawberry Purée
30 g	Lemon juice
60 g	Sugar
9 g	Pectine NH
5 g	Citric acid solution

Heat the Purée and juice at 40°C. Add the sugar previously mixed with the pectin and stir with a whisk. Bring to boil stirring constantly. Remove from the heat and add the citric acid solution. Stir again and use.

## 3 VERY LIGHT VANILLA AND LEMON MOUSSE

270 g	Milk
125 g	Cream 35% M.G
1 u	Vanilla
1/2 u	Lemon zest
75 g	Egg yolks
90 g	Sugar
20 g	Corn starch
50 g	White chocolate Kayambe 36%
8,5 g	Gelatin
250 g	Semi whipped cream 35%

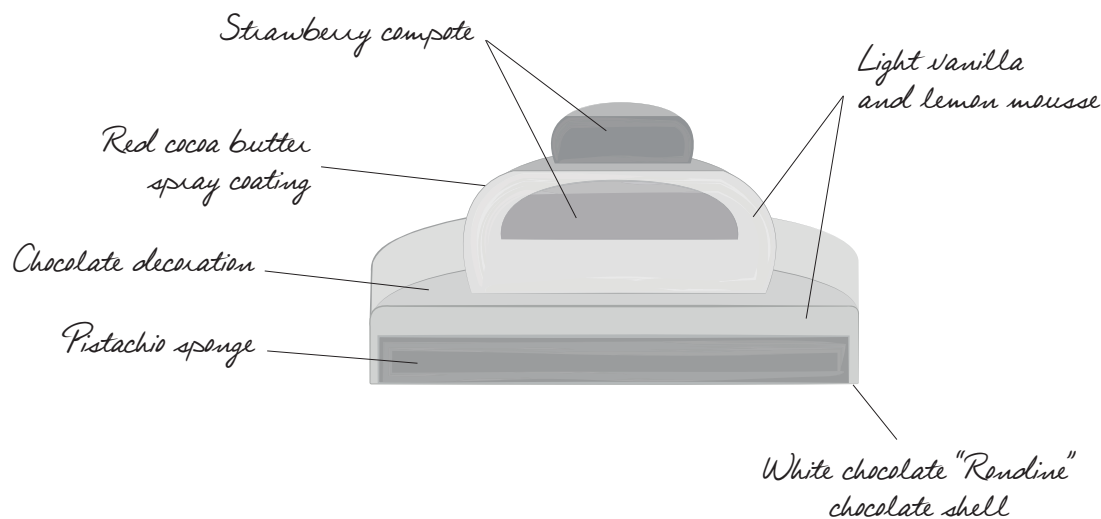
Heat milk, cream and make an infusion with the vanilla and lemon zest. Strain and add the egg yolks, starch and sugar previously combined. Cook at 83°C. Add the gelatin previously soaked in colds water. Pour onto the chocolate and mix using a stick blender. Let to cool at 35°C and fold the semi-whipped cream into using a rubber spatula. Use.

## OTHER INGREDIENTS

White chocolate rondine  
White chocolate Caozelo 30% and green tea decorations  
Red spray preparation

## FINISHING AND ASSEMBLY

With the white chocolate and red cocoa butter make chocolate marbled decorations at the same diameter than the RONDINE chocolate shell and once crystallized, make a whole of 3 cm in the middle. Make the strawberry compote and fill mini silicon molds, once for using as insert and the others keep for finishing. Place the pistachio sponge at the bottom of the Rondine chocolate shell and then pipe some light vanilla and lemon mousse on top. Make it flat using a spatula. Then with the remaining vanilla and lemon mousse, fill the chosen silicon molds and insert inside the strawberry compote. Freeze. Once frozen, spray with the red cocoa butter. Place the chocolate circle decoration on top of the Rondine and then place the sprayed vanilla and lemon mousse on top. Place a mini dome of strawberry compote on top of the sprayed mousse.



**CLUIZEL**  
• PARIS •

**TRAVEL CAKE**

CHOCOLATE, LEMON  
AND GINGER

Original recipe by

*Fordi Puigvert*





# CHOCOLATE, LEMON AND GINGER

RECIPE FOR 5 UNITS / *Tavel cake*

- ◆ Dark chocolate **Caozelo 66%** Ref.20110
- ◆ Cocoa powder Ref.21005
- ◆ Dark chocolate **Kayambe 72%** Ref.20067
- ◆ Dark chocolate **Yzao 70%** Ref.20094
- ◆ White chocolate **Caozelo 30%** Ref. 20630

## 1 MOIST CHOCOLATE SPONGE

85 g	Butter
<b>128 g</b>	<b>Dark chocolate Caozelo 66%</b>
276 g	Egg yolks
123 g	Invert sugar
450 g	Albumen
240 g	Sugar
273 g	Flour
<b>48 g</b>	<b>Cocoa powder</b>
4,5 g	Baking powder

Melt the chocolate and butter. Add the egg yolks and inverted sugar. Heat the mixture carefully and maintain it at 40°C. Whip the albumen and sugar until smooth stiff peaks using a whipping machine with whisk attachment. Gently fold the meringue into the first mixture using a rubber spatula. Sift the dry ingredients together and gently fold them into the previous mixture. Pour the mixture into a 60x40 cm baking sheet lined with baking paper or a silicon mat, then bake for about 8 minutes at 180°C.

## 2 LEMON COMPOTE

500 g	Lemon juice
300 g	Apple juice
125 g	Sugar 1
26 g	Yellow pectin
750 g	Sugar 2
350 g	Glucose syrup
10 g	Citric acid solution

Mix sugar (1) and pectin. Heat the juices at 40°C and then add the sugar + pectin little by little while stirring. Bring to boil. Add the remaining sugar (2) in 3 times and then the glucose syrup. Bring to 104°C, remove from the heat and add the citric acid solution. Use straight.

## 3 CHOCOLATE AND GINGER GANACHE

500 g	Cream 35% M.G
5 g	Fresh grated ginger
2,5 g	Agar agar
<b>500 g</b>	<b>Dark chocolate Kayambe 72%</b>
60 g	Invert sugar
130 g	Butter

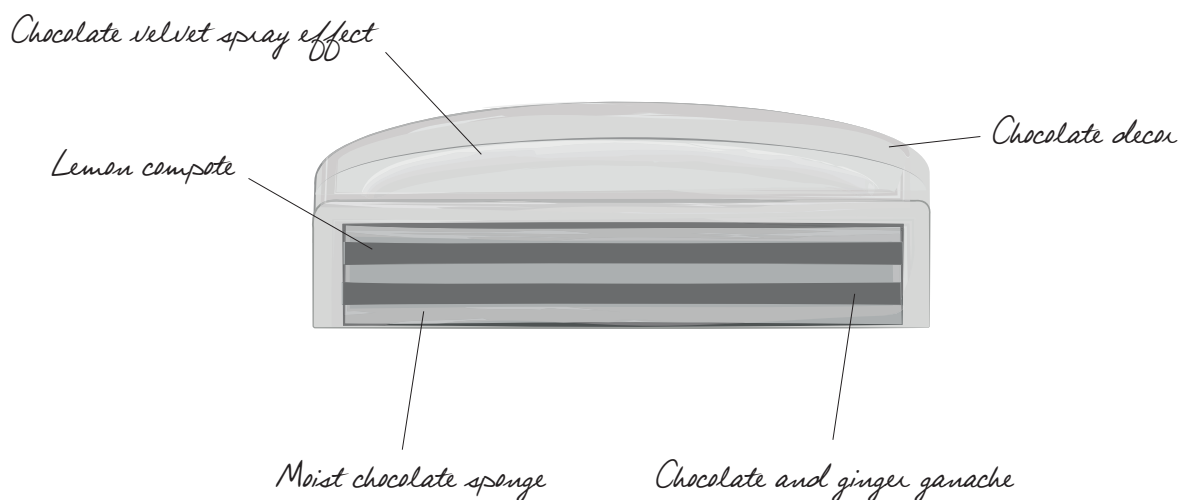
Heat the cream, the invert sugar, the agar agar and then pour onto the chocolate. Emulsify. Cool down at 60°C and then add the butter diced in cubes. Mix using the stick blender and use straight.

## OTHER INGREDIENTS

**Dark chocolate Yzao 70%** for chocolate decorations  
**White chocolate Caozelo 30%** for spray gun

## FINISHING AND ASSEMBLY

Place the first layer of sponge into a ring mold. Pour 0,4 cm of ganache and cover with another layer of sponge. Once the compote done, pour 0.5 cm on top of the sponge and let to set, once almost set, place a third layer of sponge and finalize with a thin layer of ganache. Let to set. Freeze. Place a ring of chocolate decoration all around, freeze for 30 minutes and spray with the Dark chocolate spray gun mixture. Finish with a gold leaf.



**CLUIZEL**  
• PARIS •

**SNACKING**

SPICED  
CHOCO-CARAMEL SNACK

Original recipe by  
*Fordi Puigvert*



# SPICED CHOCO-CARAMEL SNACK

RECIPE FOR 25 UNITS / *Snacking*

- ◆ **Organic Mokaya cocoa paste** Ref.20813
- ◆ **Milk chocolate Z-Karamel 43%** Ref.20460

## 1 SPICED SHORTBREAD

360 g	Cake flour
150 g	Icing sugar
60 g	Ground Almonds
3 g	Salt
210 g	Butter
70 g	Whole Eggs

Combine the butter, the powdered ingredients including the salt until the mixture resembles fine breadcruhmbms and add the eggs. Refrigerate. Roll the dough out to a thickness of 2 mm. Place in the fridge to set. Cut using round cutters on 5 cm diameter. Bake in the oven at 155°C for 20 minutes. Let to cool.

## 2 SPICED CHOCOLATE CARAMEL

210 g	Glucose syrup (1)
190 g	Sugar
500 g	Cream 35% M.G
100 g	Glucose syrup (2)
6 g	Sea salt
3 g	Gingerbread spices mix
180 g	Whole milk (1)
<b>180 g</b>	<b>Organic Mokaya cocoa paste</b>
140 g	Butter
300 g	Whole milk (2)

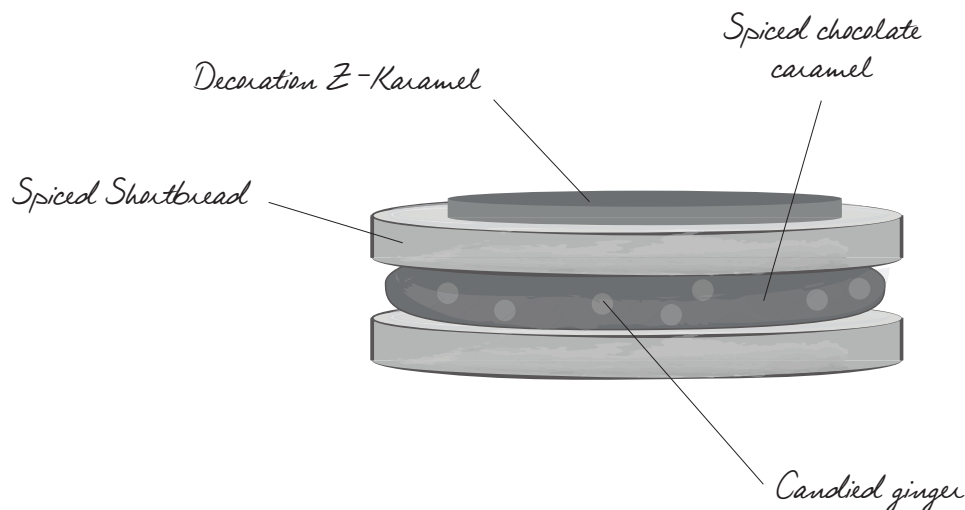
Caramelize the sugar and glucose (1) at 180°C. Beside bring to boil the cream and milk with the glucose syrup (2). Pour the liquid to the caramel and cook until 105°C. Cool down to 70°C add the cacao mass, the spices, the butter and emulsify with a stick blender. Cool down at 40°C then add the salt and the milk (2). Mix again and keep in the fridge for about 12 hours before using.

## OTHER INGREDIENTS

**Milk chocolate Z-Karamel 43%** tempered  
Candied ginger (small pieces)

## FINISHING AND ASSEMBLY

Cook the sable cookies, pipe some spiced chocolate caramel in the middle. Place some candied ginger pearls on top and close with a second biscuit. Let to set. Temper some Z-Karamel chocolate and make circles slightly smaller than the size of the sable biscuits. Stick a disk of Z-Karamel on top of each item.





**CLUIZEL**  
• PARIS •

**SNACKING**

DEADLY BITE  
Original recipe by  
*Ferdinand Puigvert*



# DEADLY BITE

RECIPE FOR 25 UNITS / *Snacking*

- ◆ **Cocoa powder** Ref.21005
- ◆ **27% Hazelnut spread** Ref.21080
- ◆ **Dark chocolate Yzao 70%** Ref.20094

## 1 CHOCOLATE AND ORANGE FINANCIER

120 g Burned butter (noisette)  
25 g Honey  
1 u Orange zest  
finely grated  
100 g Sugar  
**20 g Cocoa powder**  
20 g Flour  
3 g Baking powder  
120 g Almond powder  
1 g Salt  
140 g Albumen

Mix all dry ingredients together, pour them onto the albumen and mix until combined. Add the "beurre noisette" and the Honey. Let to rest 12 hours in the fridge. Fill the "savarin or doughnut" molds and bake at 180°C for 12 minutes approx.

## OTHER INGREDIENTS

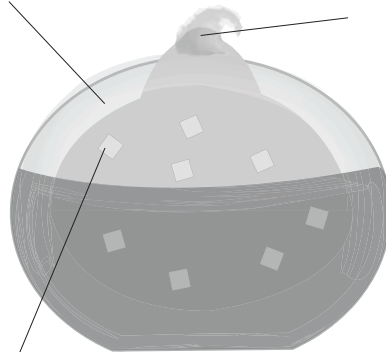
**27% Hazelnut spread**  
**Dark chocolate Yzao 70%** for the temper chocolate discs.

## FINISHING AND ASSEMBLY

Cook the financiers and let them cool down. Dip the base with the dark chocolate Yzao tempered chocolate and place the chocolate disc as a base. Let it crystalize. Fill the whole with the 27% spreading hazelnut paste.

*Chocolate & orange financier*

*27% hazelnuts spread*



*Candied orange*





# LAVA CHOCOLATE COOKIE

RECIPE FOR 22 UNITS / *Snacking*

◆ **Dark chocolate Z-60** Ref.20040

◆ **27% Hazelnut spread** Ref.21080

## 1 COOKIE DOUGH

300 g	Butter
262 g	Sugar
262 g	Brown sugar
150 g	Whole eggs
9 g	Salt
2 g	Vanilla extract
600 g	Flour
400 g	<b>Dark chocolate Z-60</b>

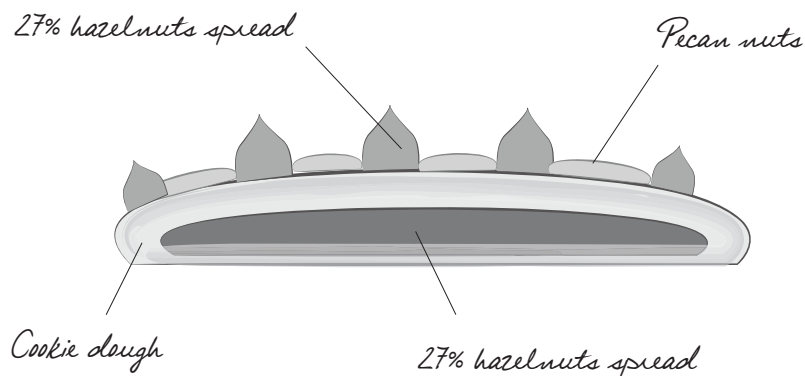
Place the softened butter, the sugar and the brown sugar into the robot mixer bowl. Mix using the paddle attachment. Add the eggs little by little. Then add the vanilla. As last, add the flour already pre-mixed with the salt and the chocolate chips. Mix until get a homogeneous mixture. Keep in the fridge.

## OTHER INGREDIENTS

**27% Hazelnut spread** for finishing  
Pecan nuts for finishing

## FINISHING AND ASSEMBLY

Roll down the dough at 4mm. and cut discs of 10 cm of diameter. Pipe the 27% spreading paste at 4 mm of diameter and 7 cm of diameter. Freeze. Place the frozen discs onto the cookie dough circles and place another circle of dough on top. Make some pressure on the edges and freeze again. Bake the cookies straight from the freezer at 175°C until golden brown. Once cold, pipe some 27% spreading paste on top and finish with the pecan nuts.



**CLUIZEL**  
• PARIS •

**CHOCOLATE BAR**

ALMOND, GREEN TEA  
& SUDACHI  
Original recipe by  
*Ferdinand Puigvert*



# ALMOND, GREEN TEA AND SUDACHI

RECIPE FOR 25 UNITS / *Chocolate bar*

- ◆ **Cocoa butter** Ref.21000
- ◆ **White chocolate Kayambe 36%** Ref.20607
- ◆ **Dark chocolate Slim Lingot** Ref.23230

## 1 GREEN TEA AND SUDACHI ALMOND PASTE

55 g Water  
350 g Sugar  
60 g Glucose syrup  
60 g Invert sugar  
700 g Almond powder  
**77 g Cocoa butter**  
180 g Sudachi juice  
2 u Lime zest finely grated  
7 g Matha tea powder (1)

Bring the sugar, water, sudachi juice and glucose to 110°C. Pour onto the almond powder and mix slowly into the mixing robot using the paddle attachment. At 85°C add the Green tea powder, the lime zest, the cocoa butter melted and the inverted sugar as last. At 50°C remove the mixture and place it into a 0,5 cm frame (with a acetate sheet on the base and roll down also with another acetate sheet on top. Let to rest 24 hours. Cut slabs slightly smaller than the size of the "LINGOT" chocolate shells.

## OTHER INGREDIENTS

**White chocolate Kayambe 36%**  
Matcha tea powder for decoration  
**Dark chocolate Slim Lingot**

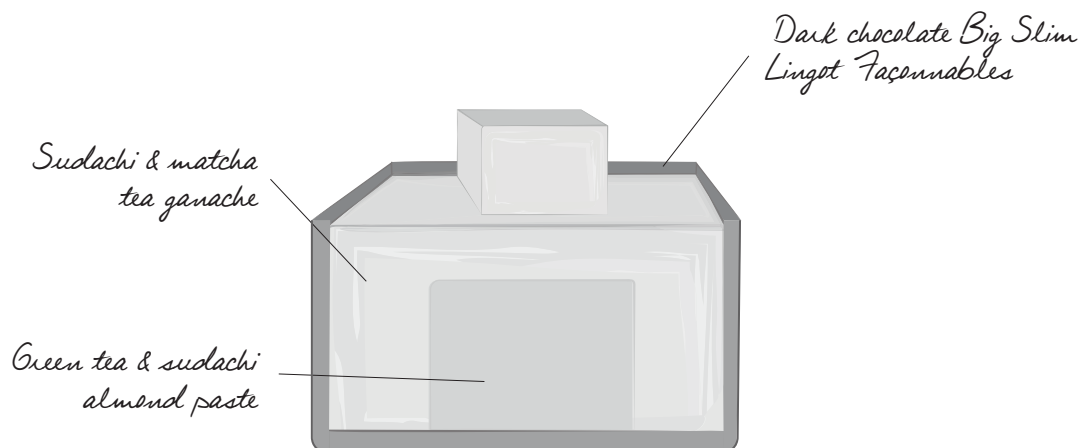
## FINISHING AND ASSEMBLY

Place some ganache at the bottom of the chocolate shells and then place the Sudachi almond paste into it. Pour la ganache on top and let to crystallize 12 hours. Close the "Slim Lingot". ON an acetate sheet, sprinkle some matcha tea powder and then spread a thin layer of Kayambe 36% white chocolate tempered. Then, straight away place the lingots upside down (previously edges warmed with a heat gun. Let to set and remove one by one.

## 2 SUDACHI AND GREEN TEA GANACHE

140 g Sudachi juice  
1 u Lime zest finely grated  
1 u Lemon zest finely grated  
1 u Vanilla  
60 g Dextrose powder  
1,5 g Salt  
**60 g Cocoa butter**  
**230 g White chocolate Kayambe 36%**  
1,5 g Lecithin  
55 g Olive oil

Place the sudachi juice, the citrus zests, the dextrose and the salt into a casserole. Cook until 85°C and let to infuse for 15 minutes. Melt the chocolate and the cocoa butter and mix together. Pour the juice infusion onto the chocolate and cocoa butter and mix using a stick blender. Then add the lecithin and the oil and mix again. The final mixing temperature has to be around 30°C and 33°C.





**CLUIZEL**  
• PARIS •

**CHOCOLATE BAR**

SOFT CARAMEL  
& CHOCOLATE GUIMAUVE BAR

Original recipe by

*Jordi Puigvert*



# SOFT CARAMEL & CHOCOLATE GUIMAUVE BAR

RECIPE FOR 25 UNITS / *Chocolate bar*

- ◆ **Cocoa butter** Ref.21000
- ◆ **Dark chocolate Kayambe 72%** Ref.20067
- ◆ **Dark chocolate Yzao 70%** Ref.20094

## 1 SOFT CARAMEL

365 g	Sugar
25 g	Sorbitol
70 g	Glucose
270 g	Cream 35% M.G
1 g	Vanilla powder
185 g	Milk
1 g	Sodium bicarbonate
4 g	Fleu de sel
100 g	Butter
5 g	Lecithin
40 g	<b>Cocoa butter</b>

Combine the vanilla with the milk, glucose and cream. Heat and let infuse for 10 minutes. Place the sugar and the sorbitol in a casserole and caramelize. Then deglaze with the previous infusion very hot. Add the butter, the lecithin and keep cooking stirring constantly until reach 110°C. Add the sodium bicarbonate and stir well to combine. Cook until 116°C and remove from the heat. Add the cocoa butter in pieces. Place in a frame of 0,5 cm thickness. Cool down and cut.

## OTHER INGREDIENTS

Salted peanuts (Eagles)  
**Dark chocolate Yzao 70%** (for coating)

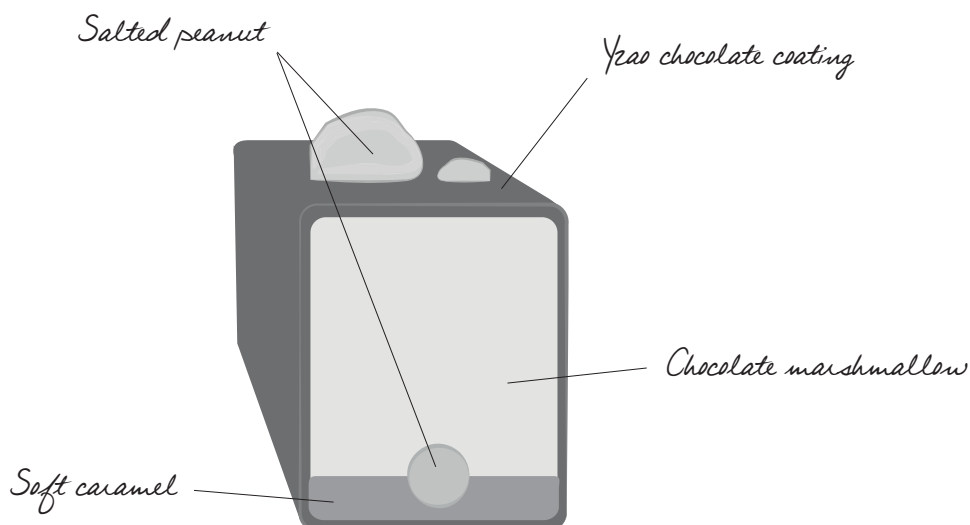
## FINISHING AND ASSEMBLY

Once the soft caramel setted, place the guimauve (once comes to be done) on top. Sprinkle the top with the peanuts and let to set for 24 hours. Cut rectangles of 2 cm wide x 9 cm long. Coat with the Yzao 70% chocolate and decorate as desired.

## 2 CHOCOLATE MARSHMALLOW

450 g	Sugar
140 g	Inverted sugar 1
200 g	Inverted sugar 2
150 g	Water
200 g	<b>Dark chocolate Kayambe 72%</b>
17 u	Gelatin sheets (34 g)

Heat water and inverted sugar (1) and cook at 110°C. Pour the inverted sugar (2) into the mixing bowl and pour the previous syrup on. Add the gelatin leaves previously soaked in cold water and whip the mixture until well until get a fluffy texture. Once still warm, add the chocolate using a rubber spatula. Use. Let to set during 24 hours. Cut and coat with cocoa powder.



**CLUIZEL**  
• PARIS •

**PLATED DESSERT**

FROZEN SIN  
Original recipe by  
*Fordi Puigvert*





# FROZEN SIN

RECIPE FOR 25 UNITS / *Plated dessert*

- ◆ **Dark chocolate organic Vila Gracinda Plantation 73%** Ref.20579
- ◆ **Old-style Praliné** Ref.21067
- ◆ **Gruétine** Ref.21009
- ◆ **Cocoa powder** Ref.21005

## 1 FLOWERLESS CHOCOLATE SPONGE

170 g Butter  
170 g Egg yolks  
100 g Sugar  
360 g Albumen  
300 g **Dark chocolate Vila Gracinda 73%**

Whip the albumen together with the sugar. Stir the egg yolks into using a hand whisk. Finally add the chocolate and butter melted together at 45°C. Lay it down on parchment paper and back at 180°C for 8 minutes.

## 2 PRALINÉ PARFAIT GLACÉ

140 g Egg yolks  
67 g Sugar  
30 g Water  
120 g **Old-style Praliné**  
500 g Semi whipped cream 35%

Cook sugar and water at 118°C. Once done, pour little by little onto the egg yolks and whip into the electric whisk until get it creamy and fluffy. Then mix into the praline lightly warmed up (40°C). As last step fold into the semi-whipped cream carefully and also drop some caramelized pine nuts into. Mold it and freeze it.

## 3 GRUÉTINE TUILE

a.n **Gruétine**

Sprinkle a thin layer of gruétine onto a Silpat and bake at 170°C for about 5 minutes. Remove from the oven and let to cool or shape it when still flexible.

## 4 EGGLESS CHOCOLATE CREAMY

200 g Skimmed milk  
100 g Cream 35% M.G  
125 g **Dark chocolate organic Vila Gracinda Plantation 73%**  
35 g Sugar  
6 g Pectin x-58

Combine pectin and sugar. Combine also the milk and cream and warm up at 40°C. Add the pectin and sugar stirring with a whisk and bring to boil. Remove from the heat and pour onto the chocolate. Mix using a hand mixer. Let to set in the fridge for 6 hours before using.

## 5 COCOA SAUCE

100 g Cream 35% M.G  
150 g Water  
25 g **Cocoa powder**  
115 g Saccharose  
110 g Glucosa syrup  
2,5 g X-58 pectine

Combine the cream and espresso coffee. Heat at 40°C and then add the saccharose, dextrose and pectin, previously mixed, stirring with a whisk. At 80°C add the glucose syrup and bring to boil. Keep boiling at low heat for 1 minute. Remove from the heat and cool down. Keep in the fridge for 12 hours before using it.

## 6 CHOCOLATE ICE CREAM

635 g Cow's Milk 3,5%  
100 g **Dark chocolate Vila Gracinda 73%**  
85 g Sugar  
20 g Cream 35% M.G  
40 g Glucose powder 36De  
35 g Milk Powder 0%  
30 g **Cocoa powder**  
30 g Inverted Sugar 82% Brix  
20 g Dextrose  
5 g Ice cream stabilizer

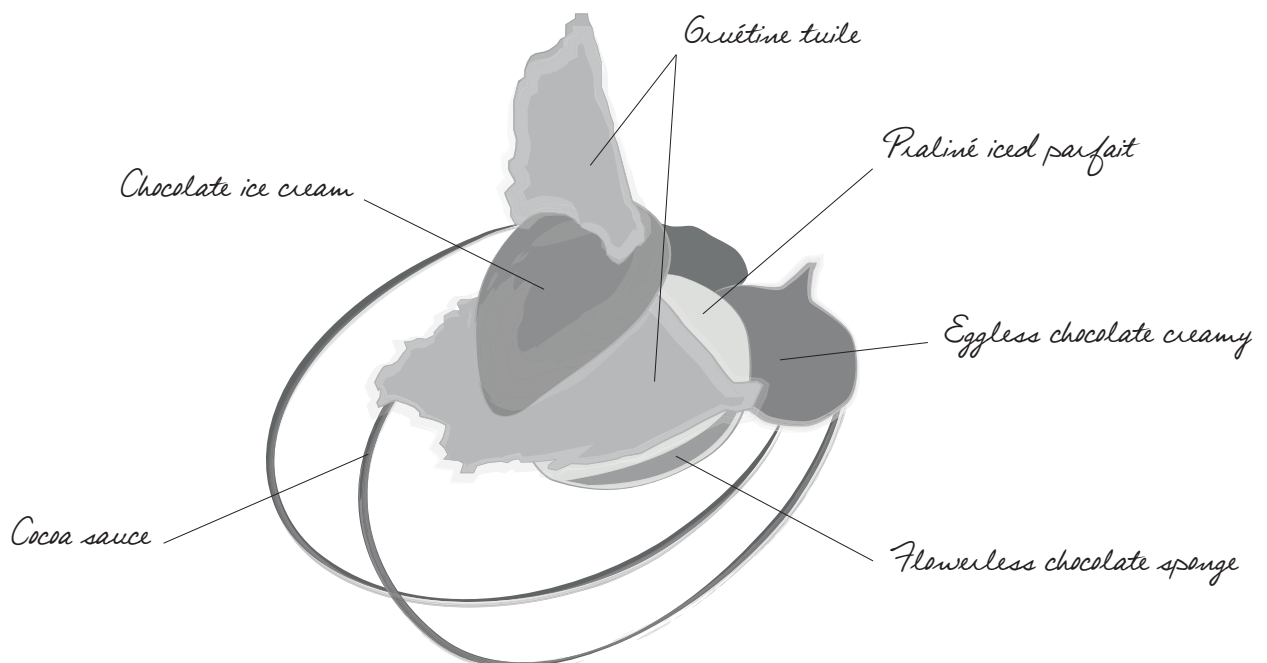
Mix dry ingredients on one hand and liquids on the other. Heat the liquids at 40°C and add the dry ingredients little by little stirring constantly with a whisk. Bring to 85°C. Remove from the heat, add the chocolate and the cocoa powder and mix again using a hand mixer. Let to rest 6 hours in the fridge. Churn.

## FINISHING AND ASSEMBLY

Place a circle of chocolate sponge into the chocolate shell and then with the praliné parfait glacé, and freeze.

*For the plating:*

Place the chocolate shell in the middle of a plate (stick the rondine on the plate heating a little the shell bottom). Place a Gruétine tuile on top and then an ice cream scoop on top. With a spoon smooth up the chocolate creamy and place some on one side of the previous preparation on a desired shape. Place the scoop of ice cream on top of the gruétine tuile and finish tossing some cocoa sauce.



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**PLATED DESSERT**

PURÉE  
FLAVOR  
Original recipe by  
*Jordi Puigvert*



# PURÉE FLAVOR

RECIPE FOR 12 UNITS / *Plated dessert*

- ◆ **Dark chocolate Caozelo 66%** Ref.20110
- ◆ **Dark chocolate Kayambe 72%** Ref.20067
- ◆ **Dark chocolate Elianza 55%** Ref.20053
- ◆ **Cocoa powder** Ref.21005
- ◆ **Dark chocolate Yzao 70%** Ref.20094

## 1 WATER BASED CHOCOLATE CREAMY

265 g	Vegetal milk (Oat milk)
0,5 g	Salt
45 g	Sugar
5 g	X-58 pectin
1 g	Agar agar
<b>125 g</b>	<b>Dark chocolate Caozelo 66%</b>
25 g	Coconut oil
15 g	Sunflower oil

Combine the oat milk and salt and put on the heat. Beside combine the sugar, pectin and agar agar. On the other side, place all fat ingredients together. Once the first preparation is at 40°C add gradually the dry ingredients stirring with a whisk. Bring to a boil. Remove from the heat and pour into the fats. Blend well and pour on top of the brownie. Let to set in the fridge.

## 2 WATER BASED CHOCOLATE MOUSSE

200 g	Water
<b>335 g</b>	<b>Dark chocolate Kayambe 72%</b>
2 g	Soy lecithin
100 g	Gelatin mass
220 g	Pasteurized Albumen
100 g	Sugar
43 g	Glucose powder
1 g	Xanthan gum

Heat the water at 60°C. Add the gelatine mass and mix. Melt the chocolate and add the lecithin. Pour the previous mixture onto the chocolate and soy lecithin and mix using a hand mixer. Beside whip, the Albumen and once half whipped, add the sugars and the xanthan gum little by little and keep whipping until get a nice and silky meringue. Mix both preparations carefully using a rubber spatula. The final texture has to be around 40°C. Use.

## 3 CHOCOLATE CRUMBLE

100 g	Brown sugar
80 g	Butter
<b>30 g</b>	<b>Dark chocolate Elianza 55%</b>
100 g	Almond powder
80 g	Cake flour
<b>30 g</b>	<b>Cocoa powder</b>

Melt chocolate and butter. Add the almond powder and sugar. Then mix flour and cocoa powder. Let to rest 24 hours into the fridge and then bake at 160°C for 10 minutes.

## 4 CHOCOLATE SORBET

500 g	Water
65 g	Sugar
30 g	Glucose powder
5 g	Stabilizer
165 g	Dextrose
<b>25 g</b>	<b>Cocoa powder</b>
<b>110 g</b>	<b>Dark chocolate Kayambe 72%</b>

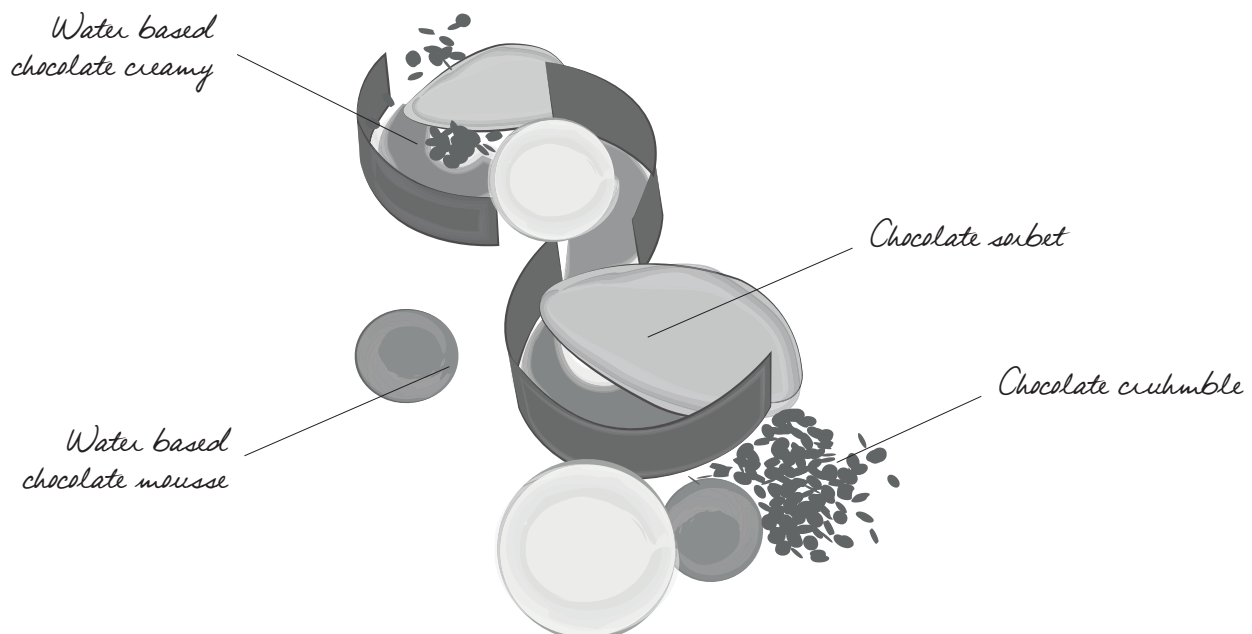
Mix 1/4 of the sucrose (by weight) with the stabilizer. Heat water to 20°C, then add the sugar mixture and the stabilizer a little at a time, stirring constantly with a whisk. At 40°C, add the rest of the sugars (glucose, dextrose and the remaining 3/4 of the sucrose) Add the cocoa powder and heat mixture to 85°C. Remove from heat and pour over the chocolate. Mix thoroughly using a hand blender and cool the mixture to 4°C as quickly as possible. Keep the mixture in the refrigerator for 12 hours. Mix again and churn. Transfer to an ice cream container and place in a blast freezer for 15 minutes at -30°C. Store at -18°C or in a display case at -12°C.

## OTHER INGREDIENTS

**Dark chocolate Yzao 70%** for chocolate decorations  
**Dark chocolate Yzao 70% spray mixture for spray gun**

## FINISHING AND ASSEMBLY

Place the chocolate decorations in the plate randomly. Then place the chocolate creamy and the chocolate mousse spheres also randomly. Place some cruhmble in between and place 2 chocolate sorbet quenelles. Finish with some fresh herbs.





# KALAMANZI AND PASSION FRUIT BONBON

RECIPE FOR 50 UNITS / *Bonbons*

- ◆ Milk chocolate Kayambe 45% Ref.20450
- ◆ Yellow spray preparation Ref.27930
- ◆ Red spray preparation Ref.27935

## 1 KALAMANZI GANACHE

40 g Kalamanzi juice  
60 g Passion fruit Purée  
100 g Cream 35% M.G  
50 g Glucose syrup  
22 g Invert sugar  
35 g Dextrose  
**285 g Milk chocolate  
Kayambe 45%**  
22 g Cocoa butter melted  
35 g Dry butter

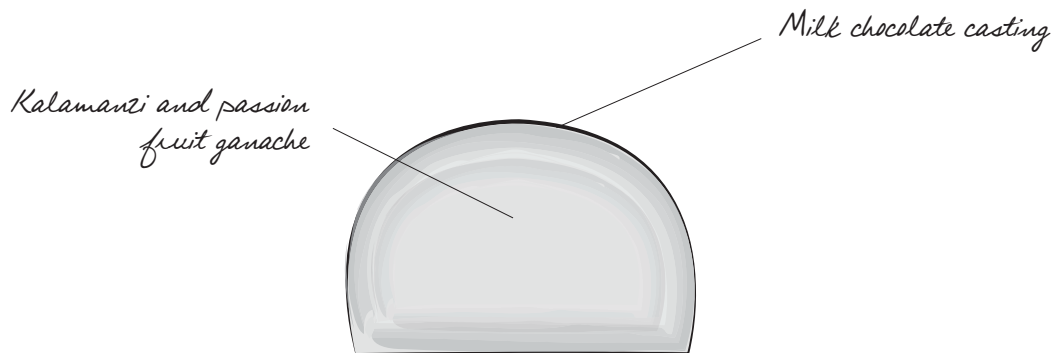
Heat the cream and the sugars at 65°C. On the other side, combine the chocolate, the cocoa butter and the butter together. Add the half of the previous preparation and mix, add the remaining cream and mix again. Then add the Passion fruit and kalamanzi Purée and mix again. Crystallize at 32°C and use.

## OTHER INGREDIENTS

Yellow spray preparation  
Red spray preparation  
Black cocoa butter

## FINISHING AND ASSEMBLY

Make some dots with the black cocoa butter in the polycarbonate moulds. Then spray with a mixture of yellow and red cocoa butter in order to create an orange colour. Place some small gold leaf pieces into the moulds and then spray with the orange colour. Coat the moulds with milk chocolate and let to crystallize. Fill the moulds with the ganache and let crystallize another 12 hours before closing.



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