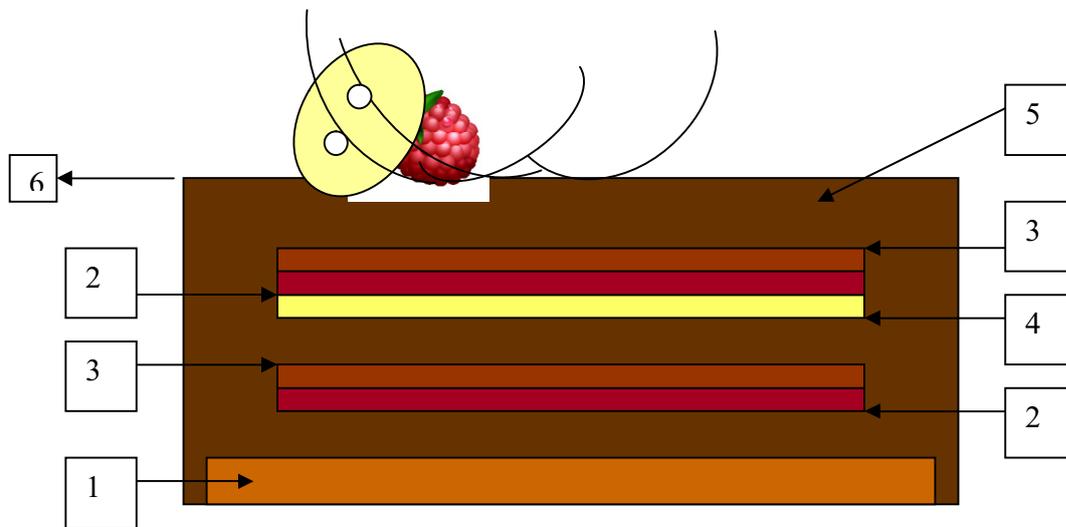


## RED DELICE



- 1- CHOCOLATE BRETON
- 2- RASPBERRY JELLY
- 3- CHOCOLATE JOCONDE
- 4- VANILLA VELOUTE
- 5- CHOCOLATE 'FLEUR DE CAO' MOUSSE
- 6- RED VELVET SPRAY

### RASPBERRY JELLY:

300g raspberry puree

1 ½ gelatin leaves

Heat the raspberry puree then add gelatin leaves.

Pour into the molds.

### VANILLA VELOUTE:

125g heavy cream

30g egg yolks

2 vanilla beans

25g sugar

½ gelatin leaf

85g whipped cream

Cook heavy cream, egg yolks, vanilla beans and sugar as an anglaise.

Add gelatin leaf, cool mixture slightly then add whipped cream.

### CHOCOLATE 'FLEUR DE CAO' MOUSSE:

200g whole milk

200g heavy cream

40g granulated sugar

80g egg yolks

400g whipped cream

280g chocolate 'fleur de Cao' 70%

Cook heavy cream, whole milk, egg yolks and sugar as an anglaise.  
Pour anglaise over melted chocolate, cool mixture slightly and set aside to use.  
Whip cream to a soft pick then add to the first mixture.

### CHOCOLATE BRETON:

160g granulated sugar  
160g soft butter  
80g egg yolks  
20g cocoa powder  
200g all purpose flour  
20g baking powder

Mix butter until really soft.  
Mix egg yolks and sugar together until it turns white.  
Sift the flour, baking powder and cocoa powder together.  
Mix the yolks mixture to the butter making.  
Add the flour, baking powder and cocoa powder.  
Spread the dough at 4 mm, detail and bake it 12' at 160°c.

### CHOCOLATE JOCONDE:

300g fresh eggs  
225g confection sugar  
60g all purpose flour  
225g almond flour  
40g cocoa powder  
200g white egg  
30g granulated sugar  
45g melted butter

Sift confection sugar, all purpose flour, cocoa powder and almond flour.  
Beat fresh eggs.  
Combine sifted dry to the eggs.  
Make meringue with white egg and granulated sugar.  
Fold the meringue into the dry / eggs mixture.  
Slowly add melted butter.  
Spread evenly on lined half sheets pan.  
Bake at 218°c 11'.

### RASPBERRY SYRUP:

1000g water  
1360g granulated sugar  
  
300g syrup  
15g raspberry liquor

Mix water and sugar, cook until boiled, let cold down in the fridge.  
Weight 300g of syrup then add 15g of raspberry liquor.