



# PLATED DESSERTS

## SEB PETERSSON



# 100% COCOA

Cacao-Barry Wholefruit Evocao



## 1.0 CHOCOLATE JACONE

240 g	Egg yolks
140 g	Sucrose
240 g	Egg whites
170 g	Sucrose
100 g	Cacao-Barry Evocao
100 g	Butter
180 g	Flour T45
50 g	Icing sugar
100 g	Cacao-Barry Extra Brute

Mix egg yolk and first part of sucrose fluffy. Make a meringue out of egg whites and second part of the sugar. Fold both together. Melt the chocolate together with the butter and fold into the mixture as well. Lastly, fold in the dry ingredients. Spread out in 2-3 mm and bake of at 190°C for 4-6 min.

## 1.1 EVOCAL MOUSSE

400 g	Milk 3%
100 g	Cream 35%
50 g	Inverted sugar
100 g	Egg yolks
480 g	Cacao-Barry Evocao
860 g	Cream 35%

Bring milk, cream, inverted sugar and egg yolks to 80-84°C. Strain and pour directly onto the chocolate. Emulsify well with a hand mixer. Whip the cream to soft peaks and add to the mixture.

## 1.2 CHOCOLATE DIP

400 g	Cacao-Barry Lactee Barry
100 g	Cacao-Barry cocoa butter
	Cacao-Barry Feuilletine

Melt the chocolate and cocoa butter together. Mix with crispy flakes by choice and visual effect. Dip the frozen mousse half way up to the top.

## 1.3 CHOCOLATE VELVET SPRAY

100 g	Cacao-Barry Mi-Amere
100 g	Cacao-Barry cocoa butter

Melt the chocolate and cocoa butter together. Temper to 35°C. Then use a compression machine to spray and even velvet layer.

## 1.4 GANACHE

500 g	Cream 35%
50 g	Inverted sugar
380 g	Cacao-Barry Evocao
10 g	Cacao-Barry cocoa butter
100 g	Butter
20 g	Cacao-Barry cocoa nibs

Bring cream and inverted sugar to boil. Gradually pour onto the chocolate and cocoa butter. Emulsify with hand blender and add butter. Finally add the nibs for extra texture.

## 1.5 WHIPPED GANACHE

225 g	Cream 35%
25 g	Liquid glucose
25 g	Inverted sugar
300 g	Cacao-Barry Lactee Caramel
400 g	Cream 35%

Heat the cream, liquid glucose and inverted sugar. Pour it gradually over the chocolate. Emulsify well with a hand mix. Finally add the cold cream and let set in fridge for minimum 3 hours. Whip before montage.

## 1.6 COCOA NOUGTINE

150 g	Sucrose
2.5 g	Pectin NH
125 g	Butter
10 g	Water
50 g	Liquid glucose 40DE
175 g	Cocoa nibs

Mix sucrose, pectin, butter, water and glucose. Cook over low heat. Heat up the cocoa nibs and add to the mixture. Spread between two thin silpats. Bake of at 170°C. Cut and set aside in a dry place.



# BLACKBERRY TARTELETTE

Cacao-Barry Mi-Amere, Cacao-Barry Lactee Barry, Cacao-Barry Extra Brute

## 2.0 BLACKBERRY MOUSSE

350 g Blackberry puree  
50 g Sucrose  
70 g Gelatine mass  
730 g Cream 35%

Heat up the puree and sucrose together. Add the gelatine and cool down to 30°C. Whip the cream to soft peaks and gently fold together with the puree mixture.

## 2.1 COCOA GLAZE

180 g Sucrose  
120 g Cream 35%  
130 g Water  
50 g Liquid Glucose 40DE  
60 g Cacao-Barry Extra Brute  
58 g Gelatine mass

Cook all ingredients except for the gelatine to 103°C. Then add the gelatine and strain. Glaze at 30°C.

## 2.2 HAZELNUT BISCUIT

300 g Egg whites  
300 g Icing sugar  
125 g Flour T45  
125 g Hazelnut flour  
75 g Liquid Honey  
5 g Baking Soda  
5 g Salt  
300 g Browned butter

Mix all ingredients except for the browned butter in a stand mix with the whisk attachment. Melt the butter and add slowly. Bake off at 180°C for approx 10 min

## 2.3 CHOCOLATE TART SHELL

1000 g Cacao-Barry Lactee Barry (tempered)

Temper the chocolate and pour into frozen tart moulds. Detach from the moulds as soon as it has set. Store in fridge temperature.



## 2.4 HAZELNUT PRALINE

540 g	Cacao-Barry Hazelnut praline 50%
130 g	Cacao-Barry Zephyr Caramel
22 g	Cacao-Barry cacao butter
20 g	Roasted hazelnuts (fine chopped)

Heat the praline to 33°C. Temper the chocolate together with the cocoa butter and add to the mix. Add the chopped hazelnuts and pour into the tart shells.

## 2.5 BLACKBERRY YELLY

230 g	Blackberry puree
50 g	Sucrose
3 g	Sosa Agar Agar
35 g	Gelatin Mass

Heat the blackberry puree and sucrose. Mix in the agar agar and bring to boil. Melt the gelatin mass and pour into moulds. Cool in refrigerator and detach from the moulds.

## 2.6 HAZELNUT CREMEUX

200 g	Cream 35%
200 g	Milk 3%
115 g	Egg yolks
38 g	Gelatin mass
200 g	Cacao-Barry Mi-Amere
30 g	Cacao-Barry Hazelnut Praline 50%

Cook cream, milk and egg yolks to 80-84°C. Add the gelatin mass and strain over the chocolates. Emulsify with a hand mixer and add the praline. Let set in fridge for minimum 3 hours.

## 2.7 ADDITIONAL FOR MONTAGE

- Fresh blackberries
- Herbs
- Chocolate decoration



# LEMON PRESSED TARTELETTE

Cacao-Barry Zephyr

## 3.0 PRESSED SABLE

200 g Cacao-Barry Zephyr  
25 g Cacao-Barry cocoa butter

Melt chocolate and cocoa butter together to 35°C. Add the wished amount of rice crispes and feuilletine. Press into tart moulds and let set in fridge.

## 3.1 LEMON CURD

275 g Lemon puree  
70 g Sucrose  
290 g Whole eggs  
40 g Cacao-Barry cocoa butter  
200 g Cacao-Barry Zephyr

Cook the lemon juice, sucrose and whole eggs on low temperature to 82°C. Strain it over the cocoa butter and chocolate. Emulsify with a mixer. Fill up in shells and let set in fridge temperature.

## 3.2 LEMON MERINGUE

130 g Lemon juice  
130 g Sucrose  
15 g Sosa Albumin  
130 g Icing sugar

Mix lemon juice with sucrose and albumin. Whip to a stiff meringue. Fold in the coming sugar. Pipe on silpats and dry overnight at 60°C. Store in dry place.

## 3.3 HERB SORBET

275 g Cream 35%  
375 g Sucrose  
90 g Sosa glucose powder  
12,5 g Sosa Goma Garoffi  
900 g Yoghurt  
500 g Granny smith puree  
375 g Lemon juice  
125 g Fresh sorrel  
25 g Fresh coriander  
25 g Fresh chervil

Mix all ingredients together, either mould into paco containers or spin in ice-cream machine. Mould into silicone moulds and freeze.



### 3.4 LEAF DECORATION

300 g	Lemon juice
60 g	Maltodextrin
30 g	Isomalt
40 g	Sosa gelcreme cold

Mix all ingredients together in a blender. Strain the paste. Spread out on silpats and dry at 60°C for 20 min. Cut/shape and dry over night. Deep fry at 100°C.

### 3.5 ADDITIONAL FOR MONTAGE

- Chocolate decoration
- Fresh herbs



# GRAPEFRUIT CARAMEL

Cacao-Barry Zephyr, Cacao-Barry Lactee Caramel

## 4.0 ZEPHYR CARAMEL MOUSSE

270 g	Milk 3%
43 g	Liquid glucose 40DE
156 g	Egg yolks
54 g	Gelatine mass
400 g	Cacao-Barry Zephyr Caramel
100 g	Cacao-Barry Lactee Barry
380 g	Cream 35%

Heat the milk, liquid glucose and egg yolks to 80-84°C. Add the gelatin mass and strain over the chocolates. Let cool down to 30°C. Whip the cream to soft peaks and fold gently into the mixture.

## 4.1 ZEPHYR CARAMEL CREMEUX

200 g	Cream 35%
200 g	Milk 3%
2 pcs	Orange zest
115 g	Egg yolks
38 g	Gelatin mass
300 g	Cacao-Barry Zephyr Caramel

Cook cream, milk and egg yolks to 80-84°C. Add the gelatin mass and strain over the chocolate. Emulsify with a hand mixer. Let set in fridge for minimum 3 hours.

## 4.2 CHOUX PUFF

125 g	Milk 3%
125 g	Water
15 g	Sucrose
5 g	Salt
100 g	Butter
150 g	Flour T55
250 g	Whole eggs pasteurized

Heat milk, water, sucrose, salt and butter. Add the flour and roast the batter for approximately 5 min. Move over to a stand mixer with the paddle attachment. Add the eggs gradually. Look for the right texture, Let cool down and then pipe onto silpats. Add the choux topping and then bake off at 165°C for 15 minutes.



### 4.3 CHOUX TOPPING

200 g Butter, cold  
250 g Brown sugar  
250 g Flour T55

Mix all ingredients gently in a stand mixer with the paddle attachment. Roll into 2mm thickness, freeze and cut. Place on top of the piped choux batter before baking.

### 4.4 Caramel

200 g Sucrose  
420 g Cream 35%  
140 g Liquid Glucose 40DE  
100 g Browned butter  
60 g Cacao-Barry Lactee Caramel

Heat the cream and liquid glucose. Make a blonde caramel out of the sucrose and add the cream mixture. Let cook together to 106-108°C. Add the butter and finish of with the chocolate. Make sure to emulsify well and season of with salt.

### 4.5 ADDITIONAL FOR MONTAGE

- Tapika pearls
- Grapefruit
- Chocolate decoration
- Crispy pearls
- Roasted white chocolate with sea salt

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## SEB PETTERSSON

### CONTACT INFO

At the end of a class I always want my students to gain the best results and progress as possible. If you would run into problems with my recipes in the future. Please let me know and we'll solve it together.

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