

Semifreddo
Iced chocolate and caramel soufflé



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Ceramic mould soufflé dm 8/9.
Yields: 20 Soufflé

PREPARATIONS AND INGREDIENTS

CARAMEL HEART

250	g	Fat fresh cream
70	g	Sugar
50	g	Butter
65	g	Glucose
10	g	Salt
1	g	Vanilla
to taste		White Chocolate Truffle shells
		Icam Professional Code 7874

COCOA BISCUIT WITH NO FLOUR

240	g	Egg whites
250	g	Sugar
160	g	Egg yolks
70	g	Dark Cocoa powder 22/24
		Icam Professional Code 4240

ITALIAN MERINGUE

300	g	Caster sugar
150	g	Glucose
225	g	Water
450	g	Egg whites
150	g	Suagar
150	g	Dextrose

CHOCOLATE SOUFFLÉ

175	g	Caster sugar
200	g	Egg yolks
140	g	Nacional Arriba Cocoa paste
		Single-Origin Agostoni Code 6845
60	g	Fat fresh cream
200	g	Italian meringue
750	g	Semi-whipped fat fresh cream

PROCEDURE AND ASSEMBLY

CARAMEL HEART

Heat the cold fresh fat cream, butter, sugar, salt and vanilla together. Bring to the boil and place to one side. Caramelize the sugar, adding it slowly into the saucepan, adding more once it melts. Once the caramel takes a golden colour, pour the liquid prepared beforehand over the top. Continue to pour the second part. Wait for it to boil and then remove from the heat. Leave it to chill or place in the cooler covered by some cling film. Using a sac à poche, fill the white truffle shells with the chilled caramel. Place in the chiller and then place into the centre of the soufflé.

ITALIAN MERINGUE

Cook at 118°C sugar, glucose and water. Once the sugar has reached 105/107°C, begin to beat the meringue. Pour the dextrose into the mixer, with egg-whites and add the cooked sugar over the mix (egg-whites and dextrose). Let it whip till cooling. Once the mix has risen to a foamy peak and cooled, the meringue is ready to use. Use it immediately or keep in the fridge, covered by cling-film.

CHOCOLATE SOUFFLÉ

Heat and mix the sugar and egg yolks at 45°C. Place in a mixer and beat until it becomes a pate a bombe. Heat the liquid fresh fat cream to one side, together with the Nacional Arriba cocoa paste. Take some of the tepid pate bombe and pour it over the Nacional Arriba cocoa mass mixture. Stir this well, and once it has emulsified, add some of the meringue. With slow movements, carry on emulsifying so that it remains fluffy. Finish off by adding the semi-whipped fat fresh cream in stages. Don't use a whisk, but use a spatula to bind the mixture.

COCOA BISCUIT WITH NO FLOUR

Beat the egg-whites with the sugar, fold in the freshly beaten egg-yolks and finally the sieved cocoa. Spread over a tray. Bake in the oven, at 160°C for 12 minutes. Once cooked, cut out circles to the desired size.

ASSEMBLY

Take the ceramic coquettes, and line them with acetate around the outside, to help the dessert build height. Pour a part of the chocolate soufflé mixture and then the cocoa biscuit. Pour over another part of chocolate soufflé, place the white truffle shells in the centre, place them into the chiller at a temperature below zero for ten minutes, and then finish off with another layer of chocolate soufflé, making sure it's covered. Once chilled, sieve some cocoa powder over the top, use a sac à poche to create caramel drops, and finish off with a chocolate decoration.

Salvatore Toma



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PRODUCT SELECTIONS



White Chocolate Truffle shells Icam Professional

Hollow chocolate sphere.
Cocoa min. 32%
Weight 2,7 g
Diameter ø 25 mm



Dark Cocoa powder 22/24 Icam Professional

Pure flavour of intense cocoa.
Very dark red brown colour.



National Arriba Cocoa paste Single-Origin Agostoni

The great bitterness and the important cocoa taste are made more aromatic and extremely pleasant thanks to the presence of a floral note and controlled acidity.