

Maddalene gourmet



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PREPARATIONS AND INGREDIENTS

CHOCOLATE MADDALENE

800	g	Eggs
100	g	Egg yolks
900	g	Granulated sugar
100	g	Honey
2		Vanilla beans
15	g	Salt
750	g	Flour
50	g	Cocoa powder 22/24 Icam Professional Code 4239
50	g	Baking powder
650	g	Clarified butter
150	g	Uganda Dark Chocolate 78% Single-Origin Agostoni Cod. 6810

BLUEBERRY COMPOTE

18	g	Pectin nh325h95
2	g	Agar Agar
50	g	Dextrin
1000	g	Blueberry puree
250	g	Sugar
20	g	Lemon juice

CRUNCHY GLAZE WITH RASPBERRY CHUNKS

900	g	Chocolate Nuances Raspberry Icam Professional Code 8568
100	g	Cocoa butter in drops Icam Professional Code 7852
100	g	Freeze-dried blueberry granules

PRODUCT SELECTIONS



**Cocoa powder 22/24
Icam Professional**

Strong, intense aroma, cocoa/chocolate flavour.
Dark red brown colour.



**Chocolate Nuances raspberry
Icam Professional**

Clear notes of raspberry and typical acidity,
followed by pleasant sweet and milky hints. With
fruits in powdered.



**Cocoa Butter in drops
Icam Professional**

Cocoa butter obtained from deodorising the first
press of premium quality cocoa. It is a noble vege-
table fat, containing no cholesterol.



**Uganda Dark Chocolate
Single-Origin 78% Icam Professional**

Strong, intense and with a long persistence. Delica-
tely spiced and with a pleasant sweet note, round
and cacaoté flavour.

PROCEDURE AND ASSEMBLY

CHOCOLATE MADDALENE

Mix together and heat to 40°C the eggs, egg yolks, sugar, honey, vanilla beans, and salt. Sift together and add the flour, cocoa powder, and baking powder. Melt to 60°C and gradually add the clarified butter and chocolate. Once the butter-chocolate mixture is absorbed, leave the mixture in the machine and mix occasionally for 1 hour. Place in the fridge overnight. In the morning, mix again, fill the molds $\frac{3}{4}$ full, and bake at 170°C for 12 minutes in a convection oven.

BLUEBERRY COMPOTE

Mix the pectin, agar agar, and dextrin together. Pour over the blueberry puree, sugar, and lemon juice. Cook, then refrigerate covered.

CRUNCHY GLAZE WITH RASPBERRY CHUNKS

Temper the chunks and cocoa butter separately. Mix them together and add the granules.