

Flourless Chocolate Torte

INGREDIENTS

Raspberry Namelaka

- Yield: 1½ quarts
- 510 grams 35% white chocolate
- 200 grams whole milk
- 100 grams **ANDROS Professional Raspberry Fruit Fillings**
- 15 grams glucose syrup
- 3 silver gelatin sheets, bloomed
- 595 grams heavy cream

Lavender-Chocolate Mousse

- Yield: 24 servings
- 600 grams heavy cream
- 350 grams melted 40% milk chocolate
- 125 grams whole milk
- 1 tablespoon lavender flowers
- 11 grams silver gelatin sheets, bloomed

Chocolate Mirror Glaze

- Yield: 2 quarts
- 226 grams 55% dark chocolate
- 1 kilogram granulated sugar
- 308 grams cocoa powder
- 308 grams crème fraîche
- 50 grams silver gelatin sheets, bloomed

Flourless Chocolate Torte

- Yield: ¼ sheet tray
- 175 grams 64% dark chocolate
- 88 grams butter
- 175 grams granulated sugar
- 3 eggs
- 1 egg yolk
- ¼ teaspoon vanilla extract
- Kosher salt

Black Cocoa Shortbread



ANDROS PROFESSIONAL GUEST CHEF

A CREATION OF

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This dessert takes the classic chocolate and raspberry pairing to a whole new level. Inspired by my love for French pâtisserie, I used French lavender, French chocolate, and Andros Professional Raspberry Fruit Fillings to make a dessert that embodies the elegance and sophistication of French desserts. The raspberry filling brings a spring-like brightness to the sweet notes of the milk chocolate, the floral notes of the lavender, and

- Yield: 20 servings
- 300 grams pastry flour
- 38 grams almond flour
- 38 grams black cocoa powder
- 90 grams powdered sugar
- ¼ teaspoon kosher salt
- 188 grams cold butter, cubed
- 1 egg
- 1 egg yolk

Chocolate Garnish

- Tempered 55% dark chocolate

To Assemble and Serve

- Yield: 20 servings
- 2 cups Andros Professional raspberry fruit fillings
- Edible flowers

INSTRUCTIONS

For the Raspberry Namelaka

1. Over a double boiler, melt chocolate. In a saucepan pot over medium-high heat, bring milk, Andros Professional raspberry filling, and glucose to a boil. Whisk in bloomed gelatin. Strain over the melted white chocolate and whisk to combine. Slowly whisk in heavy cream until mixture is fully emulsified. Transfer to a piping bag with a saint-honoré tip and refrigerate overnight.

For the Lavender-Chocolate Mousse

1. In a double boiler, melt chocolate. Keep warm. In a bowl of a stand mixer fitted with a whisk attachment, whip 475 grams cream until medium peaks form. Set aside. Place melted chocolate in a metal mixing bowl and set aside. In a pot over medium-high heat, bring milk, remaining 125 grams cream, and lavender to a boil. Whisk in gelatin. Strain and whisk into the melted chocolate. Let cool to 100°F. Once cooled, fold in whipped cream. Transfer mixture to piping bags and fill 4-inch by 1-inch rectangle silicone molds halfway up. Freeze, reserving remaining mousse separately.

For the Chocolate Mirror Glaze

1. Place chocolate in a metal mixing bowl and set aside. In a saucepan over medium heat, bring sugar, cocoa powder, crème fraîche, and 535 grams water to a boil. Whisk in bloomed gelatin. Strain through a chinois, then pour over chocolate. Whisk mixture until

the airiness of the mousse. Every element reflects my passion for creating unforgettable culinary experiences.

FEATURED INGREDIENT



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chocolate is melted and fully emulsified. Let cool to 90°F. Transfer to an airtight container and refrigerate.

For the Flourless Chocolate Torte

1. Heat oven to 325°F. Over a double boiler, melt chocolate and butter. In a separate bowl, whisk together sugar, eggs, egg yolk, and vanilla. Season with salt. Slowly incorporate melted chocolate until mixture is fully emulsified. Transfer to a silicone-line quarter sheet tray and bake 15 minutes, or until set.

For the Black Cocoa Shortbread

1. In the bowl of a stand mixer fitted with a paddle attachment, combine flours, cocoa powder, sugar, salt, and butter. Mix until a crumbly dough is formed. Add the egg and egg yolk. Mix to combine. Wrap dough in plastic wrap and refrigerate overnight. The next day, heat oven to 325°F. On a floured work surface, roll dough out until 5-millimeters thick. Cut into desired shape. Transfer to a silicone-lined sheet tray and bake 10 minutes. Cut into desired shape and reserve.

For the Chocolate Garnish:

1. On a work surface, spread melted chocolate onto a 4-by-2½-inch acetate sheet. Place sheet inside of a 3-inch pipe. Refrigerate until set. Once set, carefully remove acetate from chocolate. Using a blow torch, carefully create holes, or create desired design. Set aside

To Assemble and Serve

1. Place Flourless Chocolate Torte on silicone-lined sheet tray. Spread Andros Professional Raspberry Filling over top in an even layer. Freeze 4 hours. Once frozen, cut into 4-inch by ½-inch rectangles. Place Flourless Chocolate Torte into silicone molds with Lavender-Chocolate Mousse, fruit-filling-side-down. Using an offset spatula, spread additional Lavender-Chocolate Mousse over top in an even layer. Freeze overnight. The next day, transfer Chocolate Mirror Glaze to a pot over low heat. Remove 1 frozen Lavender-Chocolate Mousse from old and top with Chocolate Mirror Glaze. Place 1 piece Black Cocoa Shortbread in the center of a serving plate. Top with glazed Lavender-Chocolate Mousse. Pipe raspberry Namelaka over top and 1 Chocolate Garnish to encase the pastry. Garnish with edible flowers.