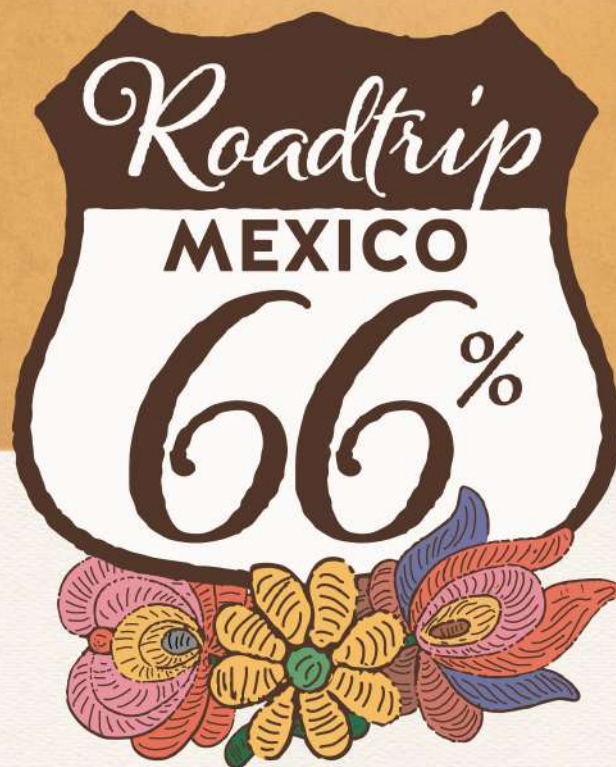


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RECIPE BOOK



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CHOCOLATE POLENTA TORT AND CITRUS PLATED DESSERT

Original recipe by Gonzo Jimenez

INGREDIENTS

Molded chocolate polenta tort

- 162g Polenta
- 86g Sugar
- 22g Orange zest
- 85g Orange juice
- 60g Turkish dried figs
- 17g Olive Oil
- 27g Cacao Powder 22-24%
- 227g Cream
- 280g Water
- 72g Dark Chocolate Mexico 66%
- 94g Eggs

Sweet orange mayonnaise

- 45g Orange juice
- 36g Orange jam
- 15g Orange zest
- 22g Sugar
- 25g Egg yolk
- 75g Extra Virgin Olive oil
- 1u Vanilla bean

White chocolate and vanilla whipped ganache

- 450g Heavy cream 35%
- 75g Glucose
- 450g Heavy cream 35%
- 10g Gelatin sheets – silver bloom
- 730g White Chocolate Ecuador 31%
- 1g Norohy Vanilla bean paste

Cacao Tuilles

- 80g Flour
- 100g Sugar
- 5g Cacao powder 22-24%
- 110g Egg whites
- 90g Butter

PREPARATION

Molded chocolate polenta tort

Heat up orange juice, water, cream, orange zest, sugar, cocoa powder and chopped figs. Add the dry polenta and start cooking. Once polenta is cooked and hydrated. Remove from heat and add Olive oil and chocolate. Emulsify with a whisk. Once it cooled down to 40°C add the eggs and emulsify again. Place the batter in desired molds and bake at 325 for 16 minutes. Freeze and remove from mold.

Sweet orange mayonnaise

Place orange juice, jam, zest, sugar, vanilla and egg yolk in a small container and mix with a stick blender. Start adding the extra virgin olive oil and emulsify until obtaining a smooth emulsion or aioli consistency.

White chocolate and vanilla whipped ganache

Heat up in a sauce pan the 450g of cream and glucose. Bring to boil. Pour the hot mixture over the chocolate and create a ganache, emulsifying with a hand blender. Add the hydrated gelatin sheets. And emulsify again. Create one last emulsion with the rest of the cold cream. Refrigerate the mixture for 12 hours and then whip to the right consistency for a smooth piping on the gateaux.

Cacao Tuilles

Blend all ingredients together to form a paste. Spread batter on silicone mats and bake at 350°F for 7 minutes or until done.

Assembly

Create a cacao powder wave with a stencil on the plate. Unmold polenta tort and cut. Place on the plate. Pipe the white chocolate whipped ganache. Place dots of the orange mayonnaise on the plate and decorate with fresh fruits, torrey nuts, tuille and chocolate garnishes.

Chocolate in this recipe



MEXICO VERRINE INDIVIDUAL DESSERTS

Original recipe by Gonzo Jimenez

INGREDIENTS

Mexico 66% Dark chocolate mousse

250g	Whole Milk
250g	Cream 36%
400g	Egg whites
120g	Sugar
50g	Invert sugar
6g	Gelatin powder
30g	Hydration water
560g	Dark Chocolate Mexico 66%

Mango fresh compote

225g	Adamance mango puree
60g	Simple syrup
15g	Sosa gelcrem cold
500g	Fresh mango cubes

Vanilla Chantilly

952g	Cream 36%
78g	Sugar
10g	Norohy Vanifusion

PREPARATION

Mexico 66% Dark chocolate mousse

Heat up the milk, cream and invert sugar then add the rehydrated gelatin. Gradually pour over the partially melted chocolate mixing first with a rubber spatula followed by a proper emulsion with an immersion blender. Once the mixture has reached 42°C start integrating and folding in intervals the egg whites previously whipped with the sugar. Mix until having a homogene mousse. Pipe into desired vessel and refrigerate for a few hours.

Mango fresh compote

Mix mango puree, simple syrup and Gelcrem cold with an immersion blender for 3 minutes. Refrigerate for 30 minutes and mix again until smooth. Fold in the cubed mango, integrating the gel and the fresh fruit.

Vanilla Chantilly

Place cold cream, sugar and Vanifusion in a stand mixer. Whip until desired texture. Pipe as desired.

Assembly

Pipe the chocolate mousse into verrines or desired vessels. Let crystallize for a few hours. Place fresh mango compote on top. Pipe Chantilly cream on top of mango compote. Decorate with fresh flowers or any desired chocolate garnishes.

Chocolate in this recipe



TASCALATE BARS CONFECTIONS

Original recipe by Gonzo Jimenez

INGREDIENTS

66% Mexican Dark Chocolate ganache

280g Cream - 35%
33g Invert Sugar
10g Sorbitol
30g Glucose syrup
23g Achiote paste
7g Chilly powder
1g Cinnamon powder
270g Dark Chocolate Mexico 66%
1g Norohy Vanilla Bean Paste
2g Salt

Corn insert

300g White Chocolate Ecuador 33%
with Roasted Corn
100g Chopped corn nuts
80g Corn flakes cereal

PREPARATION

66% Mexican Dark Chocolate ganache

Heat up the cream combined with all sugars, the achiote paste, chilly powder, cinnamon and salt. Pour the hot cream over the chocolate previously combined with the vanilla paste. Emulsify with a hand blender. Proceed to fill each cavity of the mold once the ganache has cooled to 30°C.

Corn insert

Pre crystallize the roasted corn white chocolate. Add the corn flakes and chopped corn nuts. Spread the mixture onto an acetate sheet with a thickness of 1 mm. Mark and cut with an oval cookie cutter before it sets. Let crystallize and place each oval on top of the previously piped ganache.

Assembly

Spray the molds with different shades of pre crystallized cocoa butter. Once cocoa butter is fully crystallized, cast the molds with the 66% Mexico dark chocolate. After the bars are casted and chocolate has started crystallizing fill each cavity with the ganache. Place the corn oval inserts inside pressing gently. Cap the molds with more pre crystallized dark chocolate. Let the confections crystallize properly and unmold. Decorate with chilly cut outs.

Chocolate in this recipe



ENTREMET FRIDA

ENTREMET

Original recipe by Gonzo Jimenez

INGREDIENTS

Mexico 66% chocolate mousse

Pate a bombe

120g	Egg yolks
50g	Whole eggs
90g	Sugar
60g	Water

Mousse

220g	Whole milk
320g	Pate a bombe
400g	Heavy cream 35%
500g	Dark Chocolate Mexico 66%
5g	Gelatin sheets – pre hydrated

Avocado and pineapple cremeux

500g	Fresh avocados
10g	Fresh lime zest
10g	Lime juice
2g	Norohy vanilla bean paste
50g	Honey
120g	Simple syrup
30g	Sosa Gelcrem Cold
300g	Fresh pineapple cubes

Mango gel

225g	Mango puree
60g	Simple syrup
15g	Gelcrem cold – Sosa

Chocolate sable

260g	AP Flour
40g	Cacao powder 22-24%
125g	Butter (room temp)
110g	Powder sugar
85g	Egg yolks

PREPARATION

Mexico 66% chocolate mousse

Pate a bombe

For the Pate a bombe, scale all the ingredients together in the bowl of a stand mixer and cook over a bain marie stirring constantly. Once the mixture reaches 80°C – 176°F place the bowl in the standing mixture and start whipping until its fluffy and reached 20°C – 68°F, use right away to not lose any volume.

Mousse

For the mousse, heat up the milk. Separately melt the chocolate to 113°F – 45°C. Gradually pour the hot mixture over the melted chocolate, start emulsifying by hand and finish with a hand blender creating a smooth ganache. Make sure the ganache is around 45°C and then fold the pate a bombe with a spatula followed by the whipped cream (previously whipped to soft peaks). Fold in the gelatin previously hydrated and melted at the end. Pipe mousse into mold and start assembling with the previously frozen palettes and pre cut cake. Once it's all assembled spread at the end the quinoa puff crunch.

Avocado and pineapple cremeux

Chop the avocados in small cubes. Mix with the vanilla bean paste, honey, lime zest, lime juice and simple syrup. Blend until smooth with a stick blender. Incorporate the Sosa Gelcrem Cold slowly while still utilizing the immersion blender. Refrigerate for 30 minutes and blend one last time again with the immersion blender. Fold in the fresh pineapple cubes 1/3 of an inch by 1/3 of an inch. Pour the cremeux into desired mold and freeze until solid in order to create the palette for the entremet. Once it's frozen, unmold and place inside the bigger mold on top of the chocolate mousse.

Mango gel

Mix mango puree, simple syrup and Gelcrem cold with an immersion blender for 3 minutes. Refrigerate for 30 minutes and mix again until smooth. Spread this gel on top of the Avocado/ pineapple cremeux and freeze again until rock solid.

Chocolate sable

In a stand mixer with the paddle attachment cream butter and sugar forming a cremage. Slowly add the egg yolks until obtaining a uniform batter. Add the AP flour and cocoa powder and incorporate slowly. Remove the dough from the mixing bowl and finish incorporating the whole dough with your hands. Do not over knead the dough. Let the dough rest in refrigeration for 2 hours. Roll out the dough to a 3 mm thickness and cut into desired shape. Bake in between 2 Silpains at 350°F.





ENTREMET FRIDA ENTREMET

Original recipe by Gonzo Jimenez

INGREDIENTS

Flourless chocolate cake

360g	Egg whites
200g	Sugar
2g	Cream of tartar
340g	Dark Chocolate Mexico 66%
220g	Cream 35% fat
150g	Egg yolks

Crispy puffed quinoa

180g	Puffed quinoa pearls
100g	Milk Chocolate Peru 38%
220g	Hazelnut praline 60%

38% Milk chocolate whipped ganache

580g	Whipping cream – 35% fat
64g	invert sugar
64g	Glucose
788g	Milk Chocolate Peru 38%
1500g	Whipping cream – 35% fat

PREPARATION

Flourless chocolate cake

Whip the egg whites with the sugar and the cream of tartar. Make a ganache with hot cream and melted chocolate. Incorporate the yolks into the ganache and finally finish incorporating the egg whites. Pour batter onto Silicone mat and bake in half sheet tray at 160°C until done. Once it cools of freeze and cut.

Crispy puffed quinoa

Melt the chocolate to 45°C, incorporate the praline with a spatula until well incorporated. Add the puffed quinoa and mix until completely covered in the chocolate mixture. Set aside until the end of the assembly. This will be spread in the mold after the chocolate mousse has been place in the mold along with other inserts and pallets.

38% Milk chocolate whipped ganache

Bring to a boil the 290g of cream with the invert sugar and the glucose. Pour over the chocolate discs and emulsify with hand blender. Emulsify again by adding the remaining cream and mixing with stick blender. Refrigerate overnight and whip again to obtain desired texture for piping.

Assembly

Brush tempered chocolate inside of the entremet mold. Once it crystallizes fill with chocolate mousse and frozen Avocado cremeux/Mango gel. Add a little bit more mousse and place the pre cut cake inside. Finish by spreading the crispy puffed quinoa mix. Place the whole mold in blast freezer. Unmold and place the entremets in a wooden board. Finish by piping the milk chocolate whipped ganache and decorate with chocolate garnishes and sable cookies. Keep in mind that the final product will look different from the image shown above.

Chocolate in this recipe



MEXICO 66% BRETON TART TART

Original recipe by Gonzo Jimenez

INGREDIENTS

Tart Shell - Sable Breton

150g	Soft Butter
140g	Sugar
4g	Salt
60g	Egg Yolks
200g	AP Flour
20g	Baking Powder

Mexico 66% whipped ganache

450g	Heavy cream 35%
50g	Glucose
50g	Invert Sugar (trimoline)
930g	Heavy cream 35%
380g	Dark Chocolate Mexico 66%

Peach gel

225g	Peach puree
60g	Simple syrup
30g	Fresh mint leafs
15g	Gelcrem cold – Sosa
120g	Fresh peach cubes

Chocolate Sable crisp cookies

260g	AP Flour
40g	Cacao powder 22-24%
125g	Butter (room temp)
110g	Powder sugar
85g	Egg yolks

Chocolate in this recipe



PREPARATION

Tart Shell - Sable Breton

Cream Butter, Sugar and Salt until white and smooth. Add the Egg yolks to Combine. Add pre-sifted flour and baking powder. Mix until the batter is smooth and homogenous. Pipe the batter into a metal ring on a Silicone Mat. Bake at 180°C for about 12 minutes. Push into the middle of the preparation to flatten and form the shells and bake until golden brown again.

Mexico 66% whipped ganache

Heat up in a sauce pan the 450g of cream and glucose. Bring to boil. Pour the hot mixture over the chocolate and create a ganache, emulsifying with a hand blender. Create one last emulsion with the rest of the cold cream. Refrigerate the mixture for 12 hours and then whip to the right consistency for a smooth piping on the gateaux.

Peach gel

Mix peach puree, simple syrup and Gelcrem cold with an immersion blender for 3 minutes. Refrigerate for 30 minutes and mix again until smooth. Fold in the fresh peach cubes.

Chocolate Sable crisp cookies

In a stand mixer with the paddle attachment cream butter and sugar forming a cremage. Slowly add the egg yolks until obtaining a uniform batter. Add the AP flour and cocoa powder and incorporate slowly. Remove the dough from the mixing bowl and finish incorporating the whole dough with your hands. Do not over knead the dough. Let the dough rest in refrigeration for 2 hours. Roll out the dough to a 3 mm thickness and cut into circles to fit each lid mold.



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