



Religieuse chocolat blanc aux parfums de citron et violette White chocolate religieuse with lemon & violet perfumes

Création de Michel WILLAUME

Pâte à Choux/Pastry dough

Lait entier/Whole milk	250g
Eau minérale/Mineral water	250g
Beurre/Butter	200g
Sucre inversi/Inverted sugar	10g
Sel/Salt	5g
Farine T45/FlourT45	305g
Cacao poudre/Cocoa powder	30g
Oeufs entiers/Whole eggs	420g

In a saucepan, bring to a boil the water with the milk, the salt and the butter. In a same time, sift the flour with the cocoa powder. Take the saucepan out the flame and mix the powders into the boiling mixture. Bring back to the heat to cook and dried the forming dough. Pour into the mixing machine and add gradually the whole eggs until right consistency. Pipe directly the pastry dough making éclairs, choux and freeze. Bake directly the frozen pastry dough in the oven at 230°C, stop the oven and push on again when the temperature dumps to 160°C. Finish the cooking.

Crème Chocolat blanc/White chocolate cream

Crème fleurette 35% mg/Heavy cream 35% fat	500g
Zestes de citrons/Lemon zest	3
Jaunes d'oeuf/Egg yolks	120g
Sucre semoule/Granulated sugar	70g
Chocolat blanc/White chocolate	275g
Gélatine/Gelatin	6g
Arôme naturel de violette/Natural violet aroma	

Make a cream anglaise with the cream, the lemon zest, the egg yolks and the suger. Strain the hot custard, then form an emulsion with the melted chocolate using a rubber spatula (as for a ganache) so as to obtain a smooth, glossy and supple mixture. For a perfect emulsion, terminate with an electric mixer taking care not to introduce air and to work at a temperature higher than 35°C (45°C maximum). This method ensures that the creamy texture remains supple even after defrosting.

Macaron à la rose/Rose Macaroon

Sucre semoule/Granulated sugar	300g
Eau/Water	100g
Blancs d'oeufs/Egg whites	110g
Sucre semoule/Granulated sugar	30g
Poudre d'amandes/Almond flour	300g
Sucre glace/Confectioner's sugar	300g
Blancs d'oeufs/egg whites	110g
Jasmin cristallisé/Crystallized jasmine flower	

Cook the 300g of sugar with the water at 110°C and pour onto the 110g of lightly whipped egg whites with the 30g of sugar. Whip until practically cold. At the same time, sift separately the almond flour and the confectioner's sugar and then mix together. When the meringue is ready, pour the other 110g of egg whites into the powder mixture and incorporate part of the whipped egg white. "Macaronner" incorporating the remaining whipped egg whites. Pipe, sparkle with crystallized jasmine flower and bake at 140°C, during 8 to 10 minutes.

Ganache chocolat blanc à la rose/White chocolate cream with rose flavour

Crème fleurette 35% mg/Heavy cream 35% fat	250g
Sucre inverti/Inverted sugar	70g
Beurre/Butter	42,5g
Chocolat blanc/White chocolate	525g
Arôme naturel de rose/Natural rose aroma	5g

Boil the single cream with the invert sugar and melt the white chocolate at 35-40°C. Gradually pour the boiling mixture over the couverture, stirring with rubber spatula to obtain a supple, glossy consistency. Make sure that you retain this emulsion until you have finished mixing. When the mixture reaches 40°C maximum, add the cold, diced butter. Mix with an electric mixer for a few moments to obtain a perfect emulsion, taking care not to introduce any air bubbles.

Glacage violet/Violet glaze

Sucre semoule/Granulated sugar	100g
Lait entier/Whole milk	250g
Crème fleurette 35% mg/Heavy cream 35% fat	200g
Glucose/glucose	100g
Chocolat blanc/White chocolate	780g
Absolu cristal/Absolu cristal	350g
Colorant violet/violet color	

Put the gelatin leaves in cold water. Make a caramel with the sugar. Stop the cooking with the hot milk mixed with the glucose. Bring to a boil and add the strained gelatin leave. Pour into the melted chocolate to obtain a good emulsion. Heat the Absolu cristal (65/70°C) and blend it into the chocolate mixture. Let cool down and use at 28°C.

Montage/Assembly

Fill the choux with the chocolate cream. Cover the top with the glaze, place a square of dark chocolate and top with a rose macaroon.