



Valentino

Created by de Michel WILLAUME

Genoise sponge

Whole eggs	465g
Almond paste 50%	255g
Granulated sugar	135g
All purpose flour	265g

Soften and homogenize the almond paste adding gradually the whole eggs. Add the sugar and mix with the blender to avoid any grains. In the hot bath, heat until 65°C. Add in the sifted flour mixing gently. Pour to the mold and bake at 170°C.

Milk chocolate cream

Heavy cream 35% fat	400g
Whole milk	400g
Egg yolks	160g
Granulated sugar	80g
Milk chocolate 33%	640g

Make a *crème anglaise* with the heavy cream, the milk, the yolks and the sugar. Pour gradually the hot cream into the melted chocolate. Mix from the center going time to time to the edges until obtain the emulsion. Mix with the blender to get a perfect emulsion. Keep to the refrigerator until complete crystallization.

Light white chocolate mousse perfumed with rose tea

Whole milk	400g
Heavy cream 35% fat	800g
Rose tea	65g
Rose water	20g
White chocolate	750g
Gelatin	16g

Make a cold infusion with the milk and the rose tea. Pass through a thin *chinois*, and add the weight of milk absorbed by the tea. Deep the gelatin into cold water. Bring to a boil the infused milk and pour a small amount to the melted chocolate to start the emulsion. Add progressively the remaining hot liquid until shiny, thin and elastic texture, signal of an emulsion well done. Mix with the blender and at 35°C, add the light whipped cream and the rose water. Mold and freeze.



White chocolate mixture for pastry gun

White chocolate	700g
Cocoa butter	300g

Melt separately the chocolate and the cocoa butter. Mix together, pass through a thin *chinois* and fill the container. The temperature to pulverize has to be between 40 and 45°C.

Milk chocolate mixture for pastry gun

Milk chocolate 33%	500g
Cocoa butter	300g

Melt separately the chocolate and the cocoa butter. Mix together, pass through a thin *chinois* and fill the container. The temperature to pulverize has to be between 40 and 45°C.

Assembly

Pipe the milk chocolate cream on top of the *genoise* sponge and put into the freezer until hard texture. Pour the perfumed white chocolate mousse into 2/3 of the heart shape mold. Place on the top the assembly sponge/milk chocolate cream and deepfreeze. Unmold and spray first the cake with the white chocolate mixture and then, with the milk chocolate mixture. Decorate the top with two crystallized rose flowers and pulled sugar.