



RECIPE BY ANGELO MUSA
Papilio
 Recipe in 6 steps



Recipe for 3 desserts of 20 cm in diameter and 4,5 cm high

1 Almond crisp

Fresh butter	110g	33.7 %	Cream the butter, incorporate the sugar, vanilla, salt, flaked almonds and finish off with the flour.
Granulated sugar	110g	33.7 %	
Vanilla pod	0g	0.0 %	Spread between 2 6 mm thick sheets of baking paper. Leave to harden in the refrigerator, then cut out the base.
Salt	1g	0.3 %	
Flaked almonds	80g	24.5 %	Bake in a flexipan or in a circular tray smaller than the size of the small cake.
T45 flour	25g	7.6 %	
Total	326g	100%	Bake at 150°C in a ventilated oven for around 20 minutes.

2 Chocolate biscuit

Yolks	190g	24.2 %	Beat the yolks with the sugar for 15 minutes.
Sugar	165g	21.0 %	
Flour	95g	12.1 %	Remove some of this mixture to incorporate it in the boiling butter, then mix with the rest of the yolks.
Powdered cocoa	38g	4.8 %	
Warm butter	56g	7.1 %	Add the sifted flour with the cocoa.
Egg whites	190g	24.2 %	
Sugar	50g	6.3 %	Pour it all over the whipped egg whites. To begin with, mix delicately, then let the biscuit drop.
Total	784g	100%	
			Bake at 160°C in a ventilated oven for around 35 minutes.

3 Exotic caramel

Isomalt	185g	32.1 %	Melt the isomalt, add the sugar and cook at 180°C.
Granulated sugar	75g	13.0 %	
35% fat UHT cream	45g	7.8 %	Lower the cooking temperature with the hot cream and fruit purées, cook again to 109°C.
Salt	1g	0.1 %	
Vanilla pod	0g	0.0 %	Add the butter, mix and blend.
Fresh butter	45g	7.8 %	
Passion fruit purée	145g	25.1 %	
Mango purée	40g	6.9 %	
Coconut purée	40g	6.9 %	
Total	576g	100%	

4

Chocolate mousse

Semi-skimmed milk	410g	23.6 %	Heat the milk, inverted sugar and egg yolks to 80°C.
Invert sugar	80g	4.6 %	
Egg yolks	295g	17.0 %	Pour the strained crème anglaise over the chopped chocolate and the gelatin.
Gelatin preparation	30g	1.7 %	
Dark chocolate CARUPANO 70%	460g	26.5 %	Emulsify by mixing carefully.
Whipped cream	460g	26.5 %	
Total	1735g	100%	

5

Chocolate cream

Semi-skimmed milk	235g	28.3 %	Heat the milk, sugar and egg yolks to 85°C.
35% fat UHT cream	235g	28.3 %	
Vanilla pod	1g	0.1 %	Pour over the chopped chocolate and mix, then pour into a flexipan.
Egg yolks	95g	11.4 %	
Invert sugar	47g	5.6 %	
Dark chocolate ARCATO 66%	216g	26.0 %	
Total	829g	100%	

6

Glazing

Water	225g	10.9 %	Boil the water, sugar and glucose.
Sugar	450g	21.8 %	
Glucose	450g	21.8 %	Add the condensed milk, the gelatin mass and then pour over the couverture, and mix.
Colouring	0g	0.0 %	
Sweetened condensed milk	300g	14.5 %	Use at 35°C.
Gelatin mass	180g	8.7 %	
Dark chocolate ARCATO 66%	450g	21.8 %	
Total	2055g	100%	

Final assembly

Pour the chocolate cream, then leave to set.

Pour the caramel on to the chocolate cream, place a chocolate biscuit disc of around 8 mm thick on top of the caramel.

Leave to set. Pour the chocolate mousse that has just been mixed into the mould, place the chocolate cream/exotic caramel/biscuit ensemble inside the mould and finish off with the almond crisp.

Deep freeze to set.

Glaze with the chocolate glazing melted at 40°C. Best enjoyed at around 11°C.

