

Yann Couvreur

Café Gourmand | Grand Cru Volluto*

Chestnut and Blackcurrant Squares – 6 people



© Emmanuel Nguyen Ngoc

Dough

- 115 g of butter
- 105 g icing sugar
- 2 g of salt
- 250 g of flour
- 80 g of egg yolks

Mix butter and sugar. Add eggs little by little. Add salt and flour. Stir to obtain a homogeneous dough. Place in square moulds of 60 mm on each side. Bake at 170° C.

NESPRESSO | ATELIER

Chestnut ganache

- 300 g of cream
- 125 g of chestnut paste
- 125 g of chestnut cream
- 30 g of Valrhona Bahibé Chocolate
- 1,5 of gelatin sheets
- 25 g of rum

Soften gelatin in a large volume of cold water. Mix chestnut paste and cream with rum. Boil half of cream, add gelatin and pour on finely chopped Bahibé chocolate. Stir and pour the chocolate mix on the chestnuts and rum. Boil again, mix and add the rest of cold cream. Set aside for 12 h. Whip before using.

Blackcurrant jam

- 250 g of blackcurrant purée
- 4 g of agar-agar

Warm blackcurrant purée, add agar-agar while whipping. Bring to a boil. Remove from heat. Blend when cold.

Meringue

- 100 g of egg whites
- 100 g of sugar
- 100 g of icing sugar
- silver powder

Warm egg whites and sugar at 60°C until sugar is entirely dissolved. Beat until it cools down. Add icing sugar. Shape into small dollops with piping bag. Set to dry in a dry room for 12 h.

Presentation

- frozen blackcurrant berries
- 2 candied chestnuts

Spread a thin layer of blackcurrant jam on top of the dough, then fill with whipped chestnut ganache. Display meringues and ganache drops on a checked pattern. Decorate with candied chestnuts and blackcurrant berries.