



THE ARCHITECTURE OF ENTREMETS

LAYERS, TECHNIQUES AND INGREDIENTS

PREVIEW ONLY


CALLEBAUT®
BELGIUM 1911

THEORY

CRÉMEUX

"Crèmeux" translates directly to "creamy." As the name suggests, it brings a smooth, indulgent, creamy texture to our entremets.

Chocolate crèmeux is most similar to a fresh ganache, which might fill a bonbon. The ideal temperature for enjoying a bonbon is around room temperature, about 20°C. A chocolate crèmeux, in contrast, is used inside a cake and will be served cold (between 4-10°C). Temperature affects texture, and we need to consider this as we create our chocolate crèmeux. Specifically, we will often need to reduce the amount of chocolate used, producing something more like a custard.

This basic crèmeux recipe starts with a custard made from the milk, cream, egg yolks, and sugar.

Let's take a closer look.

A classic crèmeux recipe:

Ingredient name	Qty (g)	Qty (%)
Whole Milk	385 g	45.11%
Heavy Cream	100 g	11.29%
Egg Yolk	94 g	13.53%
Sugar	40 g	5.61%
Chocolate, 70%	170 g	24.46%

Once the custard is cooked to around 80°C, we pour it over the chocolate. In this recipe, we use a chocolate with 70% cocoa, which helps to balance the texture of the finished crèmeux. For chocolate crèmeux, the proportion of chocolate is generally around 24%, but this can vary between 22% and 28%, depending on whether we are using milk, dark, or white chocolate.

In contrast, when we make a ganache, the ratio of chocolate to cream is usually closer to 2:1 because we need a ganache to have more structure.



In our chocolate crèmeux, the milk and cream contribute flavour, moisture, and a sense of freshness. The egg yolks act as emulsifiers, bridging the liquids and the chocolate during the emulsion process, while also adding flavour.

The sugar, combined with the sugar in the chocolate, enhances the overall taste.

This particular base recipe is really beautiful; it's not overly rich since it contains more milk than cream. It also serves as a platform for experimentation. You can infuse the liquids with spices, flowers, or herbs, or even replace some or all of the liquids and eggs with alternatives, such as fruit purées or coffee.

When researching and developing recipes, we perform numerous tests to ensure that each recipe yields the desired final texture. If you start experimenting, just keep the ratios in mind. Remember that the chocolate is the stabiliser.

If you replace dark chocolate with milk chocolate, which is softer, you might need to increase the quantity of chocolate slightly to maintain the same texture. The same applies when swapping dark chocolate for white chocolate, as white chocolate is also softer than milk chocolate.

In summary, whenever you replace one type of chocolate with another—whether it's dark for dark with a different percentage, milk for another milk, or white for dark—you'll need to adjust the amount of chocolate in the recipe to achieve the same final texture.

EQUIPMENT LIST

Most of the tools our chefs use in the videos are standard equipment in any kitchen. However, there are a few specialty items that you may wish to seek out before beginning to recreate the recipes. It is not necessary to have each of the tools listed here, and you may adapt your technique to the tools you have, but you will find that these items make the job of perfecting the recipes much easier.

Standard Kitchen Equipment

- ✓ Baking parchment
- ✓ Chopping boards
- ✓ Cling film
- ✓ Convection oven
- ✓ Food processor
- ✓ Freezer (-20°C) or Blast freezer
- ✓ Gloves
- ✓ Hand blender
- ✓ Induction burner
- ✓ Knives
- ✓ Microwave
- ✓ Micro scale
- ✓ Offset palette knife
- ✓ Piping bags
- ✓ Piping tips
- ✓ Probe thermometer
- ✓ Rasp-style zester
- ✓ Refractometer
- ✓ Refrigerator
- ✓ Scale
- ✓ Scissors
- ✓ Sieves
- ✓ Silicone Mats
- ✓ Silicone Mats, Perforated
- ✓ Spatulas
- ✓ Spoons
- ✓ Stand mixer
- ✓ Strainers
- ✓ Trays 60x40cm
- ✓ Trolleys for 60x40cm trays
- ✓ Whisks

Specific to This Course, Required

- ✓ Guitar sheets
- ✓ Methacrylate rulers with different thicknesses
- ✓ Methacrylate's 60x40cm or similar flat plaque
- ✓ PVC of 4 cm- 4.5 cm height

Optional

- ✓ Chocolate fridge (16°C)
- ✓ Chocolate machines for tempering
- ✓ Infrared thermometer



Coded cake moulds:

9 units 18 cm x 7 cm metal oval moulds / 16 cm x 5 cm metal oval moulds for the interiors / 7,7 cm x 1,8 cm silicone molds.



Ethiopia cake moulds:

6 units of metal rings 4,5 cm height x 12 cm diameter / 6 units of metal rings 2 cm diameter for the interiors.



Essence of the Mediterranean moulds:

3 square entremets of 16 cm x 16 cm.



CALLEBAUT®
BELGIUM 1911

ARCHITECTURE ESSENCE OF THE MEDITERRANEAN



Get a taste of our Entremet "Essence of the Mediterranean" with this preview featuring the entremets mousse layer recipe.

ESSENCE OF THE MEDITERRANEAN

Yield: 3 square entremets, 16 cm x 16 cm
Equipment: 16 x 16 cm x 4 cm high silicone molds



Component 3: Velvet White Chocolate Mousse with Olive Oil

Ingredient	Qty (g)	Qty (%)	Method
Milk	210 g	18.25%	Before you begin, soak the gelatin sheets in water to hydrate them. Once the sheets have softened, remove them from the water, blot them dry, and set aside until ready to use. Whip the heavy cream to soft peaks and reserve in the refrigerator.
Sugar	90 g	7.82%	
Salt	2.4 g	0.21%	
Gelatin sheets	12 g	1.04%	
Callebaut Velvet White Chocolate 32%	150 g	13.04%	
Extra virgin olive oil	180 g	15.65%	1. Boil the milk with the salt and sugar, then mix in the bloomed gelatin.
Lemon juice	26 g	2.26%	2. Once the gelatin has dissolved, pour the hot liquid over the chocolate, and stir to combine.
Heavy Cream, 35% fat	480 g	41.72%	3. Pour the white chocolate mixture into a tall container, and begin slowly incorporating the olive oil using a hand blender.
			4. Last, add the lemon juice as you continue to emulsify the mixture with a hand blender.
			5. Cool to 35°C, then fold in the semi-whipped cream.
			6. Place a square of Basil Joconde in the bottom of each silicone mould.
			7. Portion 170 g of mousse on top of each sponge square and spread evenly.
			8. Top the mousse with the frozen lemon compote insert, and press gently to level it.
			9. Portion another 170 g of mousse into each mould, on top of the insert, and spread it evenly.
			10. Top with a last layer of joconde and press gently to level it.
			11. Top the filled moulds with a large guitar sheet or sheet of parchment paper, and place a flat plate on top.
			12. Transfer to the freezer until completely solid.



CALLEBAUT VELVET WHITE CHOCOLATE 32%

Smooth Milky, Smooth & Creamy.

[View product](#)



CALLEBAUT®
BELGIUM 1911

OUR CHEF'S PRODUCT RECOMMENDATIONS



CHOCOLATE

Callebaut Selection



Callebaut Velvet White Chocolate 32%
2.5 kg

[View product](#)



Callebaut Power 41 Milk Chocolate 41%
2.5 kg

[View product](#)



Callebaut Power 80 Dark Chocolate 80%
2.5 kg

[View product](#)

Callebaut Signature Collection - Single Origin



Callebaut Zestina Experience Dominican Republic Dark Chocolate 70%
2.5 kg

[View product](#)



Callebaut Velvet Experience Ecuador Milk Chocolate 39%
2.5 kg

[View product](#)

COCOA POWDER



Callebaut Botanical Experience Extra Brute Cocoa Powder
5 kg

[View product](#)



Callebaut Velvet Experience Rouge Ultime Cocoa Powder
1 kg

[View product](#)

COCOA BUTTER



Callebaut Mycryo
0.6 kg

[View product](#)

NUT INGREDIENTS



Callebaut Hazelnut Praliné 50%
5 kg

[View product](#)

INCLUSIONS



Callebaut Pailleté Feuilletine
2.5 kg

[View product](#)