







THE ARCHITECTURE OF ENTREMETS

LAYERS, TECHNIQUES AND INGREDIENTS

PREVIEW ONLY

CALLEBAUT®
CHOCOLATE ACADEMY

COURSE AGENDA

**Upon purchasing the course you will get access to the entire workbook.
In this preview, we give you a sneak peek of theory, equipment and recipes.**

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PREVIEW

THEORY
CRÉMEUX



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

Chocolate crémeux 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 crémeux recipe starts with a custard made from the milk, cream, egg yolks, and sugar.

Let's take a closer look.

A classic crémeux 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 crémeux. 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.

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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 moulds.



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.

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ARCHITECTURE
ESSENCE OF THE MEDITERRANEAN



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PREVIEW

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 moulds

Component 3: **Velvet White Chocolate Mousse with Olive Oil**

Ingredient	Qty (g)	Qty (%)
Milk	210 g	18.25%
Sugar	90 g	7.82%
Salt	2.4 g	0.21%
Gelatine sheets	12 g	1.04%
Callebaut Velvet White Chocolate 32%	150 g	13.04%
Extra virgin olive oil	180 g	15.65%
Lemon juice	26 g	2.26%
Heavy Cream, 35% fat	480 g	41.72%

Method

Before you begin, soak the gelatine 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.

1. Boil the milk with the salt and sugar, then mix in the bloomed gelatine.
2. Once the gelatine has dissolved, pour the hot liquid over the chocolate, and stir to combine.
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

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TROUBLESHOOTING

PROBLEM	REASON	SOLUTION
Joconde sponge lacks vibrant green colour, has insufficient basil flavour, or has visible pieces of basil.	Basil was poorly ground and poorly integrated into the batter.	Grind the basil together with the icing sugar in a food processor until you obtain a green paste. The paste will blend with the batter homogenously and result in a more vibrant colour and flavour.
Whipped egg whites are too soft and do not hold firm peaks or collapse quickly.	Poorly stabilised and insufficiently whipped egg whites.	Add 6 g of stabilising mix for every 1000 g of egg whites.
Lemon compote is too soft.	The compote wasn't cooked enough, or the wrong gelatine was used.	Cook the compote until it reaches 40 degrees Brix and check it with a refractometer. Check that the gelatine used is 200 bloom.
Joconde sponge batter is not homogeneous, or it is lumpy.	The almond flour used was too coarse and did not interact as a solid, and did not disperse evenly in the batter.	Grind the almond flour together with the icing sugar to reduce the granulometry until you obtain a fine almond flour.
Joconde sponge is dry, brittle and not very flexible after being baked.	The baking temperature was too low for a thin Joconde sponge.	As it is a joconde sponge with a thickness of 4mm, it needs to be baked at a high temperature of around 240°C so that it does not become dry.
The Olive Oil Mousse separated.	The semi-whipped cream was added when the emulsion was too cold.	Check the temperature of the emulsion and verify that it is around 35°C before adding the semi-whipped cream.
The Olive Oil Mousse is too liquid to assemble the entremets.	The semi-whipped cream was added when the emulsion was too hot, and the whipped cream lost its aeration.	Check the temperature of the emulsion and verify that it is around 35°C before adding the semi-whipped cream.
The Olive Oil Mousse is bitter.	An extra virgin olive oil that is too bitter has been used for the recipe.	Use an extra virgin olive oil that is not so bitter. Find one that is more floral.
The White Chocolate Whipped Ganache fails to whip properly.	The ganache did not rest for long enough in the refrigerator, or the ganache was too warm when it was whipped.	Let the ganache rest for about 12 hours in the refrigerator to ensure good crystallisation of the fats. The whipped ganache must be whipped when it is around 5°C, otherwise it will not whip properly.

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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%
1 kg
View product



Callebaut Velvet Experience Ecuador Milk Chocolate 39%
1 kg
View product

COCOA POWDER



Callebaut Botanical Experience Extra Brute Cocoa Powder
1 kg
View product



Callebaut Velvet Experience Rouge Ultime Cocoa Powder
1 kg
View product

COCOA BUTTER



Callebaut Mycryo
0.6 kg
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NUT INGREDIENTS



Callebaut Hazelnut Praliné 50%
5 kg
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INCLUSIONS



Callebaut Pailleté Feuilletine
2.5 kg
View product



READY FOR THE NEXT COURSE?

BISCUITS UNLOCKED

SCIENCE, CRAFT AND INSPIRATION





BY RAMON MORATÓ

In this class you will learn

- Science behind biscuit recipes.
- Impact of changing different ingredients.
- How your knowledge will boost your creativity.

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