

# The Trianon



*Or Royal chocolate cake*



**Serves :**

8



**Prep :**

2h



**Rest :**

Freezing : 12h  
Refrigeration : 30 min.



**Cook :**

Temperature : 356°F  
Time : 10-12 min.

## Special equipment

Pastry ring Ø18 cm - H4,5 cm

Round pastry tip 15mm

## List of recipes

- ✓ Dacquoise
- ✓ Crispy layer
- ✓ Mousse with crème anglaise version
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- ✓ Glaze



# Steps

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*Freeze for at least 8 hours*

## D-Day

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*Refrigerate for at least 4 hours*

# The dacquoise

## Ingredients

- ☑ 63 g ~ Powdered sugar
- ☑ 63 g ~ Almond powder
- ☑ 38 g ~ Superfine sugar
- ☑ 13 g ~ Brown sugar
- ☑ 75 g ~ Egg whites (x2-3)
- ☑ 13 g ~ Cornstarch

- Sift together :
  - 63g almond powder,
  - 13g cornstarch,
  - 63g powdered sugar.
- Whisk well.
- In the bowl of a stand mixer, prepare 2 egg whites (75g).
- In a ramekin, mix together :
  - 38 g superfine sugar
  - 13 g brown sugar.
- Whisk the egg whites on low speed.
- When the whites start to foam, gradually increase the speed.
- Add the sugar mixture in 2-3 additions to obtain a smooth and shiny meringue.
- Add the almond mixture to the meringue and fold gently using a rubber spatula.
- Draw a disc of the same size as the mold on a sheet of parchment paper (Ø18 cm).
- Preheat the oven to 180°C/356°F.
- Fill a pastry bag fitted with a smooth tip (Ø15 mm) with the mixture.
- Pipe the mixture starting from the center and making a spiral shape.
- Dust with powdered sugar.
- Bake at 180°C/356°F for 10-12 minutes.
- The dacquoise should have a beautiful blonde color.
- Once cooled, cut it with the mold. (Ø18 cm)
- Wrap it in plastic wrap and freeze.



## Ingredients



- ☑ 40 g ~ Pralinoise (or milk chocolate)
- ☑ 20 g ~ Salted butter
- ☑ 10 x ~ Crispy crepes (Gavotte biscuits)
- ☑ 80 g ~ Praline

## The crispy layer

- Melt 40 g of pralinoise or milk chocolate in the microwave.
- You can add 20 g of salted butter (optional)
- Then add 80 g of warm praline to facilitate mixing.
- Crumble 10 crispy crepes (Gavotte biscuits) and mix gently.
- Take the dacquoise out of the freezer and spread the crunchy mixture delicately.
- Cover with plastic wrap and place in the freezer.



## The preparation

- Place the bowl and the whisk of the mixer in the refrigerator.
- Wrap a ring with plastic wrap, taking care to stretch the plastic wrap well, to have a smooth and uniform surface.



# The mousse (crème anglaise)

## Ingredients

- ☑ 160 g ~ Whole milk
- ☑ 50 g ~ Egg yolks (x3)
- ☑ 30 g ~ Superfine sugar
- ☑ 190 g ~ Dark chocolate
- ☑ 300 g ~ Whipping cream (30% fat)

- In the chilled bowl with the chilled whisk attachment, pour 300 g of whipping cream (with at least 30% milkfat).
- Whip the cream at medium speed until it holds its shape.
- Then, refrigerate the whipped cream.
- In a mixing bowl, whisk 30 g of superfine sugar with 50 g of egg yolks until pale and creamy.
- In a saucepan, bring 160 g of whole milk to a boil, stirring regularly.
- Pour half of the hot milk over the egg mixture.
- Whisk together.
- Pour everything back into the saucepan and stir constantly with a spatula until the mixture reaches 82°C/180°F to obtain a custard.
- Immediately pour the custard over 190 g of chopped dark chocolate and let it sit for 2-3 minutes.
- Mix everything together with a spatula until you obtain a smooth and glossy chocolate cream.
- Once the temperature has cooled below 40°C/104°F, fold in a portion of the whipped cream.
- Stir gently with the spatula to lighten the mixture.
- Then, add the rest of the whipped cream and fold in gently. Be careful not to deflate the whipped cream.



# The mousse (pâte à bombe)

## Ingredients

- ☑ 20+40 g ~ Water
- ☑ 3,5 g ~ Gelatin (200 blooms)
- ☑ 1 ~ Whole egg
- ☑ 3 ~ Egg yolks
- ☑ 60 g ~ Superfine sugar
- ☑ 200 g ~ Dark chocolate
- ☑ 300+85 g ~ Whipping cream

- In the chilled bowl, pour 300 g of whipping cream.
- Whisk at medium speed until the cream holds its shape.
- Then reserve the whipped cream in the refrigerator.
- In a small bowl, prepare 3.5 g of 200 bloom gelatin with 20 g of water.
- Set aside in the fridge.
- In the bowl of the stand mixer, pour 3 egg yolks and 1 egg white.
- In a saucepan, pour 60 g of superfine sugar and 40 g of water.
- Heat over medium heat and start whisking the eggs when the temperature reaches 100°C/121°F.
- When the syrup reaches 118°C/245°F, reduce the mixer speed and pour the syrup over the egg mixture (making sure to pour it down the side of the bowl).
- Once all the syrup has been added, increase the mixer speed again.
- Meanwhile, melt the chocolate (200 g) in the microwave at 40°C/104°F (max. 500W).
- Heat 85 g of whipping cream and add the rehydrated gelatin.
- Pour the cream over the chocolate and mix with a spatula. If the mixture is not homogeneous, use an immersion blender.
- The ganache should be smooth and shiny.
- After the pâte à bombe (egg mixture) has completely cooled (it should have doubled in volume and formed the famous ribbon), stop the mixer.
- Pour the ganache over the pâte à bombe and gently mix with a spatula.
- Transfer the mixture to a bowl and incorporate a portion of whipped cream to loosen the mixture.
- Incorporate all the whipped cream and stir gently with a rubber spatula.



# Assembly

- o In the already prepared mold (Ø18 cm - H4.5 cm), place a strip of acetate to facilitate unmolding.
- o Pour the mousse into a piping bag and start by filling the bottom and sides of the mold completely.
- o Use a large spoon (or small angled spatula) to remove any air bubbles and press the mousse against the sides of the mold.
- o Continue to fill the mold, making sure to leave a 1 cm gap at the top to place the frozen dacquoise.
- o Place the dacquoise on top of the mousse (the crispy layer in contact with the mousse!)
- o Press down firmly, smooth out, and cover with plastic wrap, making sure the wrap is in contact with the surface of the cake.
- o Freeze for 8 hours.



# The finishing touch

- o For a velvety glaze, leaving the ring, spray only on top of the Trianon.
- o For a mirror glaze, remove the ring and glaze the entire dessert.



# Tips

## ❖ My preferred version :

I always use the version based on crème anglaise as I find it simpler and quicker to make. The version based on pâte à bombe is a bit airier but requires the use of gelatin.

## ❖ For more deliciousness :

I like to add salted butter caramel on the crispy layer. In this case, just before placing the biscuit (dacquoise + crispy layer) on the mousse, pipe a spiral layer of creamy caramel using a piping bag.

No need to freeze the caramel as it does not harden even at -18°C/-0,4°F !