

# The Cigar



**Serves :**

8-10



**Prep :**

3h



**Rest :**

Freezing : 6h  
Refrigeration : 10h



**Cook :**

Temperature : 347°F  
Time : 15 min.

## Special equipment

☒ Broom handle(Ø2,8 - L18 cm)

☒ Freeze spray

☒ 2XL nitrile gloves

☒ Cutter or scalpel

## List of recipes

- ✓ Chocolate shell
- ✓ Salted butter caramel
- ✓ Streusel
- ✓ Creamy filling
- ✓ Cream-based mousse



# Steps

## D - 1

🌀 **Tempering of chocolate**

🌀 **Making the chocolate shell**

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*Rest for at least 6 hours in the refrigerator*

🌀 **Making the cocoa streusel**

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*Bake for 15 min at 175°C/347°F*

🌀 **Making the Bailey's creamy filling**

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*Rest for at least 6 hours in the freezer*

## D-Day

🌀 **Making the chocolate mousse**

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🌀 **Assembly**

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## Ingredients

- ☑ 600 g ~ Dark chocolate
- ☑ 50 g ~ Cocoa powder

## The chocolate shell

### Preparation :

- Prepare a stick of at least 18 cm in length and 28 mm in diameter. One end should be rounded. Using a piece of broomstick is perfect!
- Wear a large (XXL) non-powdered nitrile glove. This will make it easier to extract the stick!
- Get a narrow container with a minimum length of 25 cm.
- Heat water in a large pot to 32°C/90°F.  
=> this temperature must be maintained throughout the process.



## The making

- Temper approximately 600g of dark chocolate.
- Pour the tempered chocolate at its working temperature (32°C/90°F) into the container.
- It is important to maintain this temperature at 32°C/90°F throughout the process. Therefore, place your container in the pot filled with water at 32°C/90°F. Using a probe thermometer, regularly check the temperature and heat if necessary. Do not exceed 33°C/92°F!
- Insert the stick into the nitrile glove (at the level of the middle finger) and stretch the glove well.
- Dip this improvised mold into the chocolate for 2-3 seconds.
- Gently remove it and drain it just above the container.
- When the chocolate stops dripping, place it above a bowl, and make circular movements to remove excess chocolate using centrifugal force.
- When it stops dripping, generously sprinkle cocoa powder over the chocolate on the stick.
- Using a can of cold air, cool the chocolate (without the can, you will have to wait too long!)
- Using a brush, dust off the excess cocoa. You can add a second layer of cocoa, which you will also need to dust off.
- Very gently remove the stick while holding the chocolate shell with a paper towel and with a full hand (no direct contact with the skin as it would melt the chocolate). Try to rotate the stick inside the glove while slightly releasing the tension applied to the glove.
- The chocolate must not have completely crystallized as it would grip the stick too tightly and break too easily. It should therefore be just firm enough to hold properly.
- Once the stick is extracted from the glove, you can remove the glove from the chocolate shell. Be careful not to exert pressure on the shell!
- Gently store the shell and, using a heated blade, cut the open part of the shell to have a clean and neat cut.

# Salted butter caramel

## Ingredients

- ☑ 95 g ~ Superfine sugar
- ☑ 100 + 50 g ~ Glucose syrup
- ☑ 50 g ~ Milk
- ☑ 2 g ~ Vanilla powder
- ☑ 200 g ~ Whipping cream (30% fat)
- ☑ 2 g ~ Fleur de sel
- ☑ 70 g ~ Salted butter

- In a small saucepan, add:
  - 50 g of glucose syrup,
  - 50 g of milk,
  - 200 g of whipping cream,
  - a pinch of vanilla powder or other ingredient.
- In a large saucepan, add:
  - 100 g of glucose syrup,
  - 95 g of superfine sugar.
- Boil the glucose/milk/cream mixture and set it aside.
- Melt the sugar with the glucose over medium heat.
- When the temperature reaches about 185°C/365°F (caramelized color, not too dark), reduce the heat.
- Slowly pour the boiling cream into the saucepan while whisking.
- Put the heat back to medium and continue to whisk until it reaches 105°C/221°F.
- Strain the liquid caramel into a container and let it cool to 70°C/158°F.
- Add 70 g of cold salted butter and mix well to incorporate it.
- You can add fleur de sel to enhance the taste.
- Pour the caramel into an airtight container or cover it with plastic wrap.
- Place in the refrigerator. It will remain creamy, even after being frozen!

It can also be used to fill macarons, for example.



## Ingredients

- ☑ 60 g ~ Brown sugar
- ☑ 60 g ~ Almond powder
- ☑ 50 g ~ Flour
- ☑ 8 g ~ Cocoa powder
- ☑ 60 g ~ Butter
- ☑ 1 g ~ Baking soda
- ☑ 1 g ~ Salt

## Cocoa streusel

- Pour this into the bowl of a food processor:
  - 60g of brown sugar,
  - 60g of almond powder,
  - 50g of flour,
  - 8g of cocoa powder,
  - 1 pinch of salt,
  - 1g of baking soda,
  - and finally 60g of cold butter cut into cubes.
- Begin by mixing all the ingredients with the paddle attachment, then finish by hand, forming a homogeneous and compact dough.
- Crumble the streusel finely onto a baking sheet lined with parchment paper.
- Bake for 15 minutes at 175°C/347°F on a fan setting.
- Allow to cool.



## Ingredients

- ☑ 125 g ~ Baileys Irish Cream Liqueur  
(coffee flavor)
- ☑ 125 g ~ Whipping cream (30% fat)
- ☑ 25 g ~ Superfine sugar
- ☑ 125 g ~ Milk chocolate (40%)
- ☑ 50 g ~ Egg yolks (x3-4)
- ☑ 2 g ~ Gelatin (200 blooms)
- ☑ 12 g ~ Water

## Bailey's Creamy

- Soak 2 g of gelatin (200 blooms) in 12 g of water. Reserve in the refrigerator for at least 20 minutes.
- Pour 125 g of milk chocolate into a mixing bowl.
- Pour 125 g of Baileys (coffee flavor) and 125 g of whipping cream into a saucepan.
- In a mixing bowl, whisk 3 egg yolks (50 g) and 25 g of superfine sugar together until the mixture whitens.
- Bring the Bailey's/cream mixture to a boil and pour half of it onto the egg yolks while whisking continuously.
- Pour the egg yolk mixture back into the saucepan and heat on low heat until it reaches a temperature of 83-85°C/181-185°F (the use of a thermometer is recommended).
- Pour this English cream over the milk chocolate and let the chocolate melt for 2-3 minutes.
- Create an emulsion using a rubber spatula.
- Add the soaked gelatin and mix using an immersion blender. The mixture should be smooth and shiny.
- Pour the cream into a dish of 17x12 cm if possible (to obtain the right thickness) covered with plastic wrap, and then film it tightly.
- Reserve in the freezer for at least 4 hours.

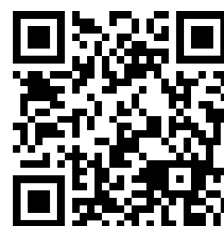


## Ingredients

- ☑ 105 g ~ Whole milk
- ☑ 35 g ~ Egg yolks (x2)
- ☑ 20 g ~ Superfine sugar
- ☑ 125 g ~ Dark chocolate
- ☑ 200 g ~ Whipping cream (30% fat)

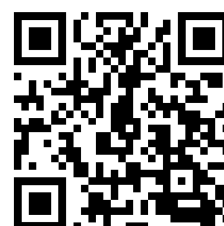
## The Chocolate mousse

- Pour 125 g of dark chocolate into a mixing bowl.
- Pour 200 g of whipping cream (+30% fat content) into the bowl of a chilled stand mixer.
- Whisk gradually at increasing speed until obtaining whipped cream that holds its shape.
- Reserve it in the refrigerator.
- In a mixing bowl, whisk together 20 g of sugar and 35 g of egg yolks (x2) until it turns white.
- Over medium heat, boil 105 g of whole milk.
- Slowly pour half of the milk into the egg yolk mixture while whisking continuously.
- Return everything to the saucepan and heat up to 82°C/180°F while stirring constantly (with a rubber spatula).
- Pour the custard over the melted chocolate and let the chocolate melt for 2-3 minutes.
- Create an emulsion.
- When the ganache is under 40°C/104°F, add the whipped cream. Start by loosening the ganache with a large spoonful of whipped cream, then add the rest of the whipped cream and gently fold it in without deflating the cream.
- Transfer the mousse to a piping bag. Be careful to use it as soon as possible!



## Assembly

- Crumble the streusel finely.
- Take the Bailey's creamy mixture out of the freezer and cut it into 1 cm wide and 10 cm long strips. I strongly advise you to make the cut on a very cold (frozen) plate, as it melts quickly.
- Roll the strips in the streusel, so that it is completely covered.
- Place these sticks in the freezer for at least 2 hours.
- Using a pastry bag, pour the creamy caramel in a thin stream into the chocolate shell until it reaches the bottom of the shell. Then press this stream against the inner wall (in 3 times).
- Fill the shell 2/3 full with chocolate mousse.
- Insert the frozen stick entirely and complete the end of the cigar with mousse to obtain a flat and smooth surface.
- To make the ash, crumble the streusel finely and put it in a small container. Add some edible silver powder. Mix the streusel and powder by shaking the closed container.
- Dip the end of the cigar (the side with the mousse) in the ash.



# Tips

## ❖ The shell:

In a recent video by Amaury Guichon, it can be seen that it is possible to replace the nitrile glove with food wrap. I think it is important not to wrap the film too tightly around the stick, otherwise it will be very difficult to remove.

Since I have not tested this method, it is difficult for me to advise you further.

Regarding the nitrile glove, make sure to have an XXL size. Then test by trying to rotate the stick inside the glove. If you can't rotate it, it means the stick is sticking too much to the glove. At worst, try to lightly flour it (and not grease it!).

It is also very important to make sure that the shell is as thin as possible, otherwise the texture will denature the finesse of this dessert. You will feel like you're eating a square of chocolate.

## ❖ For the cocoa:

It is preferable to eat this cigar on the day it is made, otherwise the cocoa will tend to become moist in the refrigerator.

Or you will need to apply another layer of cocoa at the last minute.

## ❖ Personal opinion:

Since I never drink alcohol, I found this dessert a bit too alcoholic (in terms of taste). I would have also preferred to use gavottes instead of streusel, as it lacks a bit of crunch.

Otherwise, technically it's a beautiful challenge!