

The Clock



Serves :

8



Prep :

4h



Rest :

Freezing : 10h
Refrigeration : 4h



Cook :

Temperature : 338°F
Time : 12 min.

Special equipment

- Mold Silikomart Universo 1200
- Tart ring Ø16 cm
- Tart ring Ø18 cm
- Special Clock template "La Pâte de Dom"
- Acetate sheet
- 5 cm wide Acetate roll

List of recipes

- ✓ Salted butter caramel
- ✓ Praline
- ✓ Feuillantine
- ✓ Almond sponge cake (Pain de gènes)
- ✓ Chocolate cream
- ✓ Vanilla mousse
- ✓ Mirror glaze
- ✓ Chocolate decoration
- ✓ Sugar dome



Steps

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Store in a cool and dark place
- 🌀 **Making the salted butter caramel** Page **3**
Refrigerate
- 🌀 **Making the 50/50 almond paste** Page **6**
Refrigerate
- 🌀 **Making the modeling chocolate** Page **13**
Store at room temperature (cover with plastic wrap)

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- 🌀 **Making the almond sponge cake** Page **6**
Bake at 170°C/338°F for 12 minutes
Let cool to room temperature
- 🌀 **Making the feuillantine** Page **5**
- 🌀 **Assembly - Almond sponge cake + Feuilletine**
Freeze
- 🌀 **Making the chocolate cream** Page **5**
- 🌀 **Assembly - Almond sponge cake/Feuilletine + Chocolate cream**
Freeze for at least 4 hours
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Freeze for at least 4 hours

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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

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



The praline

Ingredients

- ☑ 100+50 g ~ Pecans
- ☑ 100 g ~ Whole almonds
- ☑ 140 g ~ Superfine sugar
- ☑ 1 pinch of fleur de sel

- Toast in the oven at 160°C/320°F in fan mode for 15 to 20 minutes:
 - 100 g of almonds
 - 150 g of pecans.
- Remove the nuts from the oven and let them cool.
- Make a dry caramel with 140 g of superfine sugar. To do this, place a thin layer of sugar in the bottom of a saucepan and wait for this first layer to melt.
- Shake the saucepan to homogenize the melting, then add a second layer of sugar once the first one has melted.
- Repeat this operation until all the sugar has been poured.
- Pour the caramel when it has a beautiful amber color onto a Silpat or a baking sheet, then let it harden completely at room temperature.
- When the caramel and nuts are cold, mix all the almonds and 100g of pecans in a sturdy food processor, gradually increasing the speed.
- Add a little fleur de sel to enhance the flavor.
- When the praline is fluid enough, place it in an airtight container and store it at room temperature away from light. The praline will keep for several months.
- The remaining 50 g of pecans can be used to make the Almond Sponge Cake (Pain de Gênes)..



Ingredients

- ☑ 15 g ~ Milk chocolate
- ☑ 60 g ~ Almond/Pecan Praline
- ☑ 30 g ~ Crushed crepes dentelles

The feuillantine

- In a mixing bowl, melt 15 g of milk chocolate (personally, I use caramel chocolate from Barry: Zephyr Caramel) in the microwave in 30-second intervals at 500W.
- Add 60 g of almond/pecan praline and mix well.
- Add 30 g of crushed crepes dentelles and mix gently.
- Reserve to use with the Almond Sponge Cake (Pain de Gênes) below.



Ingredients

- ☑ 100 g ~ Semi-skimmed milk
- ☑ 25 g ~ Egg yolks (x2)
- ☑ 10 g ~ Superfine sugar
- ☑ 100 g ~ Whipping cream (30% fat)
- ☑ 100 g ~ Dark chocolate (70% cocoa content)

The chocolate cream

- In a small saucepan, bring to a boil:
 - 100 g of milk and
 - 100 g of whipping cream.
- Prepare a custard with:
 - 25 g of egg yolks (2 yolks)
 - and 10 g of superfine sugar.
- Make sure not to exceed 85°C/185°F when cooking the custard (cook on very low heat).
- Pour the custard over 100 g of dark chocolate and wait for 1 minute to let the chocolate melt.
- Emulsify and blend the cream with an immersion blender.
- Reserve the cream to pour into the mold containing the frozen almond sponge cake/ feuilletine insert below.
- Cover with cling film, making sure it touches the surface.
- Place in the freezer for at least 4 hours until solid.



Ingredients

- ☑ 100g ~ Almond flour
- ☑ 100g ~ Powdered sugar
- ☑ 20g ~ Egg white (1 egg)
- OR –
- ☑ 20g ~ Glucose syrup

50% Almond paste

- In a food processor, pour:
 - 100 g of almond flour
 - and 100 g of powdered sugar.
- Mix everything until you obtain a homogeneous mixture and a very fine powder.
- In a bowl, mix this powder with 20 g of egg white (1 egg white) until you obtain a uniform paste.
- Cover with plastic wrap and keep the almond paste in the refrigerator.
- This almond paste can be stored for 4-5 days in the refrigerator.
- If you want to obtain a paste that can be stored for longer, that is, 4-5 weeks, replace the egg white with glucose.



Ingredients

- ☑ 55 g ~ Almond Paste
- ☑ 1 ~ Egg
- ☑ 25 g ~ Superfine sugar
- ☑ 15g ~ Butter
- ☑ 15g ~ Flour
- ☑ 1g ~ Baking Powder
- ☑ 50g ~ Toasted Pecans (from Praline)

Almond sponge cake (*pain de gènes*)

- Mix 55g of almond paste and 1 whole egg in a narrow container using an immersion blender until obtaining a smooth mixture.
- Pour the mixture into the bowl of a stand mixer, add 25g of sugar, and whisk until obtaining a ribbon texture.
- Melt 15g of butter with 3g of milk and pour over the mixture. Whisk until homogeneous.
- Sift 15g of Pastry flour and 1g of baking powder, add to the mixture and gently fold in.
- Pour the mixture into a 18cm diameter ring set on a Silpat, spread evenly and add some crushed pecans.
- Bake at 170°C/338°F for 12 minutes.
- Let the pain de gènes cool down at room temperature.
- Using a 16cm diameter ring cutter, cut out a circle of pain de gènes, cover with feuillantine, and reserve in the freezer for 1 hour



The vanilla mousse

Ingredients

- ☑ 120 g ~ Whole milk
- ☑ 20+260 g ~ Whipping cream(30% fat)
- ☑ 1 ~ Vanilla Bean
- ☑ 8 g ~ Gelatin Powder (200 blooms)
- ☑ 48 g ~ Water
- ☑ 200 g ~ White chocolate

- Prepare a gelatin mixture using:
 - 8g of gelatin powder
 - and 48g of water.
- Refrigerate for at least 15 minutes.
- Using a stand mixer (with chilled bowl and cream), whip 260g of whipping cream until soft peaks form.
- Refrigerate.
- In a saucepan, combine
 - 120g of whole milk,
 - 20g of whipping cream (30% fat),
 - and the scraped seeds of 1 vanilla bean.
- Bring to a boil, cover, and let infuse for 30 minutes.
- Bring the mixture to a boil again, then remove from heat and add the gelatin mixture. Stir well to make sure the gelatin is completely dissolved.
- Pour the hot milk mixture over 200g of white chocolate.
- Wait 1 minute before stirring with a whisk, starting from the center and gradually increasing the circle.
- If the chocolate is not completely melted, warm it in the microwave for 15 seconds at 500W.
- Once the chocolate is room temperature, smooth, and homogeneous, add a quarter of the whipped cream and whisk until the mixture is homogeneous.
- Pour the chocolate mixture into the remaining whipped cream and fold gently with a spatula, being careful not to deflate the cream.



Assembly

- Fill the “Universo” mold with mousse until half full and use a spatula to line the edges well. It is important to avoid bubbles. The creamier the cream, the simpler it will be.
- If the cream is too liquid, place it in the freezer for 2 to 5 minutes.
- Take the almond sponge cake/feuilletine/chocolate cream insert out of the freezer and unmold it.
- Using a piping bag, add a layer of about 1 cm thick salted butter caramel on the chocolate cream.
- Place the insert in the center and gently press it down to remove any air bubbles.
- Fill in the empty spaces with the mousse.
- Remove any excess mousse that comes out.
- Make sure the surface is perfectly flat.
- Cover with plastic wrap and place the dessert in the freezer for at least 6 hours..



Ingredients

- Tempered white chocolate
- Tempered dark chocolate
- Tempered cocoa butter

The decorations

❖ The chocolate circle:

- Prepare a strip of acetate measuring 5 cm in width and 60 cm in length.
- Moisten the work surface to make the acetate stick.
- Temper 50 g of cocoa butter and color it with gold powder.
- Cover the acetate strip with a thin layer of cocoa butter (using a brush or sponge).
- Wait for the cocoa butter to crystallize (dry to the touch), then pour 100g of tempered dark chocolate.
- Using 2mm-thick rulers and an angled spatula, smooth the entire strip.
- Move the strip onto a clean part of the work surface.
- Wait until it no longer feels sticky to the touch, cover with a strip of parchment paper, and wrap the acetate around an 18 cm diameter ring. Hold the acetate in place with tape and let the chocolate crystallize at room temperature (2 hours).



❖ The needles and the circle:

- Temper 100g of white chocolate.
- Moisten the work surface to make the acetate sheet adhere. Be sure to wipe the top of the acetate and the edges thoroughly.
- Place the needle template on the acetate sheet and hold it in place with two 2mm thick rulers (one at the top and one at the bottom).
- Carefully pour the tempered white chocolate onto the template, making sure it doesn't move.
- Gently remove the ruler holding the bottom of the template and hold the top firmly so it doesn't move.
- Slowly lift the template, bending it and being careful not to let it slide.
- Wait for a good hour before attempting to detach the needles from the acetate. Use a very thin blade to detach them from underneath to avoid breaking them.
- Assemble the needles (with the small disc) using a pistole of melted white chocolate (to melt it, simply place it on a hot plate).
- Add a finishing touch by forming a small ball of modeling chocolate, cutting it in half, and placing it on the needle rotation part.



The decorations (continued)

❖ The braid:

- Knead the modeling chocolate to soften it, then use the extruder to make the braid (about 60 cm long).
- Color the braid with iridescent powder diluted in a few drops of Grand Marnier.



Ingredients



- Modeling chocolate
- Gold edible luster dust powder
- Grand Marnier liquor
- Tempered white chocolate
- Black powder food coloring
(charcoal)

❖ The chocolate ring:

- Moisten your work surface to make the acetate sheet adhere.
- Use the cardboard stencil to mark the necessary width and place two 2mm thick rulers on each side.
- Pour tempered white chocolate onto the acetate sheet and smooth it with an offset spatula.
- Wait for the chocolate to crystallize (dry to the touch).
- Place the cardboard stencil on the chocolate and use a sharp cutting tool to cut the chocolate along the edges of the stencil.
- Wait until the chocolate is well crystallized (about an hour) before removing it from the acetate sheet.
- Attach the specific stencil for lettering onto the chocolate ring, then use a small brush and black powder dye (charcoal powder) to fill in the empty spaces.
- Once finished, remove all excess powder by blowing on it, then gently wiping with a cloth.
- Gently remove the stencil.



The sugar dome

Ingredients

- ☑ 50 g ~ Glucose syrup
- ☑ 50 g ~ Water
- ☑ 100 g ~ Superfine sugar

- Oil a 7-inch circle mold or place a strip of baking paper inside the circle.
- Cover a large container (preferably metal to facilitate adhesion) with a microwave-resistant plastic wrap (and wide enough!).
- The wrap should be flat without being too tight to keep it somewhat elastic. There should be no wrinkles on the film!
- In a saucepan, heat over medium heat:
 - 50g glucose syrup,
 - 100g superfine sugar,
 - and 50g water.
- Stop cooking at 145°C/293°F, the sugar should not exceed 150°C/302°F.
- During cooking, stir the pan, avoiding the use of a spoon!
- Off the heat, let the syrup cool and de-bubble until 120°C/248°F (the plastic wrap is usually designed to withstand 130°C/266°F).
- Place the oiled circle on the wrap.
- Pour a little syrup into the center of the circle (equivalent to 3-4 tablespoons) and gently press on the circle to form a beautiful dome.
- Never release the tension until the sugar is completely cooled (1 to 2 minutes). It is possible to blow on it to help cool and set the sugar.
- The bubble should hold if the circle is released.
- To remove the circle, simply gently press on the edges while trying to slide the sugar against the wall of the circle. Remember to use gloves as the dome is very sensitive to fingerprints.



Ingredients

- ☑ 75 g ~ Water
- ☑ 150 g ~ Glucose syrup
- ☑ 150 g ~ Superfine sugar
- ☑ 75 g ~ Dark chocolate (66%)
- ☑ 75 g ~ Caramel milk chocolate
- ☑ 100 g ~ Unsweetened condensed milk or whipping cream
- ☑ 10 g ~ Gelatin Powder (200 bloom)
- ☑ 60 g ~ Water

Mirror glaze

- Soak 10 g of gelatin in 60 g of cold water for at least 20 minutes in the refrigerator.
- In a saucepan, bring to a boil (103°C/217°F):
 - 150 g of sugar,
 - 150 g of glucose,
 - 75 g of water.
- Remove from heat and add:
 - 100 g of unsweetened condensed milk or whipping cream,
 - The gelatin mass (melted at 80°C/176°F, 10-15 seconds in the microwave at 800W).
- In a container, mix with an immersion blender:
 - The above liquid mixture,
 - 75 g of dark chocolate,
 - 75 g of caramel chocolate.
- Pour the glaze at 31-33°C/88-92°F onto the frozen dessert.
- Refrigerate.



Final assembly

- The final assembly should be done at the last minute because the sugar dome quickly loses its brittle texture in humid conditions.
- Place on the dessert: the ring, the needles, the circle, the dome, and then the braid..

Tips

❖ Recipe of modeling chocolate:

From Luc EYRIEY (Valrhona)

- ✓ Melt the chocolate at a maximum temperature of 50°C/122°F.
- ✓ Warm the glucose to a maximum of 40°C/104°F.
- ✓ Mix quickly but not excessively.
- ✓ Wrap well and let it rest at room temperature for 12 to 24 hours (do not refrigerate!).
- ✓ Knead and work with it like modeling clay.

The quantities vary depending on the chocolate used:

- 125g dark chocolate + 100g glucose
- 150g milk chocolate + 100g glucose
- 163g white chocolate + 100g glucose.

❖ Reminder tempering of chocolates:

Type	Melting	Tempering	Working
Dark Chocolate	50-55°C/122-131°F	27-28°C/80-82°F	31-32°C/88-90°F
Milk Chocolate	45-48°C/113-118°F	27-28°C/80-82°F	30-31°C/86-88°F
White Chocolate	40-45°C/104-113°F	26-27°C/79-81°F	29-30°C/84-86°F
Cocoa butter	50-55°C/122-131°F	27°C/91°F	30°C/83°F

❖ The clock lettering:

It is essential to have a self-adhesive stencil to obtain a clean result.

If you want to achieve an even sharper and clearer black, I strongly advise you to use an airbrush with Grand Marnier and a black water-soluble dye. The alcohol in the Grand Marnier will evaporate, leaving only the color behind!

❖ The sugar dome:

I recommend using a wide food-grade cling film (45 cm) that is microwave-safe.

It is unnecessary to use multiple layers. However, it is crucial to attach the film to a container with a rim, preferably a metallic one. This will allow you to properly fix the film perfectly flat on top of the container using a braid made of film as well.

Finally, after having several issues with removing the dome from the ring, even though it was oiled, I ended up using parchment paper on the inside of the ring. However, unlike in the video, only cover half of the height of the ring on its inner part.

For cutting the circle, it should be done with another smaller and hot circle, but I'm still in the testing phase...

It should be noted that the dome should be made shortly before serving the dessert because it cannot tolerate moisture and therefore, the refrigerator (it liquefies!).