

Finger Cascara

For approximately 16 fingers (éclair format – Silikomart)

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la fabrique®

L'INGRÉDIENT CRÉATION

Cascara ice cream

1.036 L whole milk
0.33 kg liquid cream
0.2 kg sugar
0.04 kg honey
0.1 kg milk powder
0.1 kg dehydrated glucose (La Fabrique)
0.008 kg Fab'stab (La Fabrique)
0.04–0.05 kg cascara extract (La Fabrique)

Heat the milk, cream, and honey together to 40°C.
Mix all the powders together.
Pour into the milk/cream mixture.
Cook to 85°C.
Transfer and emulsify with a hand blender while incorporating the cascara extract.
Chill at positive temperature for at least 12 hours and allow to mature (ideally 24 hours) before churning.

Coffee praline

0.3 kg whole (unpeeled) almonds
0.05 kg coffee beans
0.175 kg sugar

Make a syrup with the water and sugar.
Cook to 117°C.
Add the oat flakes and allow to crystallise (sablé effect).
(You may add a little cocoa butter to help protect against moisture.)
Transfer to a tray and leave to cool.

Coffee /chocolate coating

0.75 kg white chocolate
0.1 kg grapeseed oil
0.05 kg cocoa butter
0.002 kg Natural coffee flavouring powder (La Fabrique)

Melt the white chocolate, cocoa butter, and grapeseed oil at 40°C.
Add the natural coffee flavouring powder.
Keep at temperature before use (40–45°C).

Montage

Place 20g of coffee praline into the finger moulds.

Freeze at a very low (negative) temperature.

Pour the cascara ice cream on top.

Level to the top, then generously cover with oat streusel flakes.

Freeze again at a very low temperature.

Unmould, and briefly refreeze if needed before fully coating in coffee couverture.

And bam – you've got Chocapic!

Note :

- The amount of cascara extract should be adjusted depending on your coffee praline.
- The coffee praline adds indulgence – just make sure it doesn't overpower the cascara; balance is key.