



CHOCOLATE
ACADEMY
NORTH AMERICA
CHICAGO & MONTREAL

RUBY

VOLUME ONE

ENCYCLOPEDIA

Part Three

EXPLORE RUBY LIKE NEVER BEFORE

III. CREAMS, CURDS, MOUSSES, GLAZES

III. CREAMS, CURDS, MOUSSES & GLAZES

PASTRY CREAM

Ruby Pastry Cream

Format: Mass

Color & Flavor preservation: 2 days

Tips & Tricks: Pastry cream flavored with Ruby chocolate, for a brighter color, replace some milk by a red fruit puree

Difficulty level: Easy

INGREDIENTS	GRAMS	%
Milk	100	19,79%
Strawberry puree	155	30,67%
Yolks	84,44	16,71%
Sugar	33,33	6,60%
Corn starch	15,56	3,08%
Ruby	117	23,15%
TOTAL	505,33g	100%

PROCEDURE

1. Heat the milk, puree and sugar
2. Temper into the yolks and cornstarch
3. Put back on the heat and cook on medium while whisking
4. Mixture will become thick when done
5. Pour over the chocolate
6. Refrigerate before use





III. CREAMS, CURDS, MOUSSES & GLAZES

RUBY CREMEUX

Dairy base cremeux

Format: Mass

Color & Flavor preservation: 2 days

Tips & Tricks: Add up to 2% of citric acid to enhance the color

Difficulty level: Easy

INGREDIENTS	GRAMS	%
Cream 35%	1000g	57,70%
Yolks	180g	10,39%
Sugar	150g	8,66%
Gelatin mass	48g	2,77%
Vanilla paste	5g	0,29%
Ruby	350g	20,20%
TOTAL	1733g	100%

PROCEDURE

1. Heat the cream and 1/2 sugar
2. Temper into the yolks & 1/2 sugar
3. Cook over medium heat to 85°C whisking continuously
4. Pour over the Ruby chocolate, gelatin mass, and vanilla paste
5. Burr mix till smooth
6. Allow to cool before using

III. CREAMS, CURDS, MOUSSES & GLAZES

**RUBY RASPBERRY
CREMEUX**

Puree base cremeux

Format: Mass**Color & Flavor preservation:** 2 days**Tips & Tricks:** The acidity and color of the raspberry makes it visually appealing**Difficulty level:** Easy

INGREDIENTS	GRAMS	%
Raspberry puree	900g	36,12%
Yolks	270g	10,83%
Eggs	340g	13,64%
Sugar	297g	11,92%
Gelatin mass	95g	3,81%
Ruby	340g	13,64%
Butter	250g	10,03%
TOTAL	2492g	100%

PROCEDURE

1. Heat the puree and 1/2 sugar
2. Temper into the yolks, eggs & 1/2 sugar
3. Cook over medium heat to 85°C whisking continuously
4. Pour over the Ruby chocolate and gelatin mass
5. Burr mix till smooth
6. At 40°C add the butter and burr mix
7. Cast and freeze



• RUBY YOGURT MOUSSE

III. CREAMS, CURDS, MOUSSES & GLAZES

RUBY YOGURT MOUSSE

Pate a bombe base mousse

Format: Mass

Color & Flavor preservation: 2 days

Tips & Tricks: Sourness of the yogurt pairs well with the Ruby chocolate

Difficulty level: Difficult

INGREDIENTS	GRAMS	%
Sheep milk yogurt	200g	26,77%
Yolks	70g	9,37%
Sugar	90g	12,05%
Water	30g	4,02%
Gelatin mass	24g	3,21%
Ruby	95g	12,72%
Whip cream	220g	29,45%
Lemon juice	18g	2,41%
TOTAL	747g	100%

PROCEDURE

1. Cook the sugar and water to 118°C
2. Pour over the yolks
3. Add the melted gelatin
4. Add the melted Ruby at 40°C
5. Fold in the yogurt, the whipped cream and lemon juice

III. CREAMS, CURDS, MOUSSES & GLAZES

WHIPPED GANACHE

Ruby Whipped Ganache

Format: Mass

Color & Flavor preservation: 2 days

Tips & Tricks: Lemon zest brighten the flavor

Difficulty level: Easy



INGREDIENTS	GRAMS	%
Milk	265g	26,50%
Lemon zest	5g	0,50%
Ruby	265g	26,50%
Gelatin mass	40g	4,00%
Cream 35%	425g	42,50%
TOTAL	1000g	100%

PROCEDURE

1. Warm the milk and infuse the zest for 10 minutes
2. Strain over the Ruby chocolate and gelatin mass
3. Burr mix together
4. Add in cream, mix together
5. Allow to set overnight before whipping

III. CREAMS, CURDS, MOUSSES & GLAZES

GLAZE**Raspberry Ruby Glacage****Format:** Mass**Color & Flavor preservation:** 1 week**Tips & Tricks:** Bright red color with the puree**Difficulty level:** Easy

INGREDIENTS	GRAMS	%
Water #1	210g	13,04%
Glucose	170g	10,56%
Sugar	400g	24,84%
Raspberry puree	450g	27,95%
Gelatin mass	120g	7,45%
Ruby	150g	9,32%
Corn starch	45g	2,80%
Water #2	65g	4,04%
TOTAL	1610g	100%

PROCEDURE

1. Whisk together the cornstarch and water #2, set aside
2. Boil the water #1, puree, glucose and sugar
3. Add in the cornstarch mixture and bring back to a boil
4. Once boiled, pour over the Ruby chocolate and gelatin mass
5. Burr mix everything together until smooth
6. Refrigerate till use
7. Use at 22°C

III. CREAMS, CURDS, MOUSSES & GLAZES

SUPREME

Ruby Supreme

Format: Mass

Color & Flavor preservation: 2 days

Tips & Tricks: Using beet root powder as a natural coloring

Difficulty level: Medium

INGREDIENTS	GRAMS	%
Milk	1094g	23,28%
Beet root powder	10g	0,21%
Yolks	416g	8,85%
Sugar	326g	6,94%
Gelatin mass	210g	4,47%
Ruby	450g	9,57%
Whipped cream	2194g	46,68%
TOTAL	4700g	100%

PROCEDURE

1. Heat the milk, sugar and beet root powder
2. Strain over the yolks
3. Cook mixture to 82°C while whisking
4. Once cooked, pour over Ruby chocolate and gelatin mass
5. Burr mix until smooth, transfer to bowl to chill over ice bath
6. Whip the cream to a medium/soft peak
7. Once mixture is at 35°C fold in the whipped cream
8. Mix until all streaks are gone and everything is well incorporated



III. CREAMS, CURDS,
MOUSSES & GLAZES

COCONUT RUBY WHIPPED GANACHE

Format: Mass

Color & Flavor preservation: 2 days

Tips & Tricks: Pairing coconut with Ruby for a well rounded mouth feel

Difficulty level:  Medium

INGREDIENTS	GRAMS	%
Cream 35%	400g	51,55%
Sugar	40g	5,15%
Ruby	100g	12,89%
Gelatin mass	36g	4,64%
Coconut puree	200g	25,77%
TOTAL	776g	100%

PROCEDURE

1. Warm the cream and sugar
2. Pour over the Ruby chocolate and gelatin mass
3. Burr mix until well combined
4. Add the coconut puree
5. Burr mix again
6. Allow to set overnight before whipping



IV. INSPIRATION





● RASPBERRY TARTE

IV. INSPIRATION
CHOUX



IV. INSPIRATION

CHOUX

Ruby Coconut Choux

Format: Individual

Color & Flavor preservation: 1 day

Tips & Tricks: Pairing Coconut with Ruby chocolate

Difficulty level:  Difficult



1/ PATE A CHOUX

INGREDIENTS	GRAMS	%
Water	113g	15,48%
Milk	113g	15,48%
Salt	8g	1,10%
Sugar	8g	1,10%
Butter	113g	15,48%
Bread flour	150g	20,55%
Eggs	225g	30,82%
TOTAL	730g	100%

PROCEDURE

1. Bring the water, milk, salt, sugar and butter to a simmer
2. Add the flour and dry the dough
3. Transfer to a mixer
4. Add the eggs one at a time
5. Pipe the choux
6. Put a disc of craquelin on the top
7. Bake at 180°C for 45 minutes

2/ CRAQUELIN

INGREDIENTS	GRAMS	%
Butter	145g	28,71%
Brown sugar	180g	35,64%
Pastry flour	180g	35,64%
TOTAL	505g	100%

PROCEDURE

1. Mix the ingredients together
2. Roll to 2 mm
3. Cut and place over the choux

RECIPE CONTINUES →

CHOUX

3/ COCONUT WHIPPED GANACHE

INGREDIENTS	GRAMS	%
Cream 35%	400g	353,98%
Sugar	40g	35,40%
Ruby	100g	88,50%
Gelatin mass	36g	31,86%
Coconut puree	200g	176,99%
TOTAL	776g	100%

PROCEDURE

1. Warm the cream and sugar
2. Pour over the Ruby chocolate and gelatin mass
3. Burr mix until well combined
4. Add the coconut puree
5. Burr mix again
6. Allow to set overnight before whipping

4/ RASPBERRY GELEE

INGREDIENTS	GRAMS	%
Raspberry puree	500g	76,57%
Sugar	100g	15,31%
Gelatin mass	48g	7,35%
Lemon juice	5g	0,77%
TOTAL	653g	100%

PROCEDURE

1. Bring the puree and sugar to a simmer
2. Pour over the lemon juice and gelatin mass
3. Cast and freeze

FINAL ASSEMBLY

1. Once choux has completely cooled, cut the top 1/3 off and set aside
2. Fill the choux with the coconut whip ganache and place the raspberry sphere in the center
3. Cover and level off the bottom choux with the whip ganache
4. With a french star tip, pipe on the top and place the cut piece of choux on top
5. Garnish the edge with coconut flakes and top with a Ruby garnish





• YOGURT RASPBERRY
ENTREMET

IV. INSPIRATION

PETIT GATEAU

Yogurt Raspberry Entremet

Format: Individual

Color & Flavor preservation: 1 day

Tips & Tricks: Pairing Yogurt Raspberry with Ruby chocolate

Difficulty level: Difficult



1/ ALMOND DACQUOISE

INGREDIENTS	GRAMS	%
Almond flour	144g	33,80%
Confectioner sugar	64g	15,02%
Egg whites	144g	33,80%
Sugar	54g	12,68%
Pastry flour	20g	4,69%
TOTAL	426g	100%

PROCEDURE

1. Mix the almond flour, confectioner sugar and flour
2. Make a meringue with the egg whites and sugar
3. Fold in the dries
4. Spread and bake at 200°C for 15 minutes

2/ RASPBERRY CREMEUX

INGREDIENTS	GRAMS	%
Raspberry puree	180g	36,12%
Yolks	54g	10,83%
Eggs	68g	13,64%
Sugar	59,40g	11,92%
Gelatin mass	19g	3,81%
Ruby	68g	13,64%
Butter	50g	10,03%
TOTAL	498,40g	100%

PROCEDURE

1. Heat the puree and 1/2 sugar
2. Temper into the yolks, eggs & 1/2 sugar
3. Cook over medium heat to 85°C whisking continuously
4. Pour over the Ruby chocolate and gelatin mass
5. Burr mix till smooth
6. At 40°C add the butter and burr mix
7. Cast and freeze

3/ YOGURT MOUSSE

INGREDIENTS	GRAMS	%
Sheep milk yogurt	200g	26,77%
Yolks	70g	9,37%
Sugar	90g	12,05%
Water	30g	4,02%
Gelatin mass	24g	3,21%
Ruby	95g	12,72%
Whip cream	220g	29,45%
Lemon juice	18g	2,41%
TOTAL	747g	100%

PROCEDURE

1. Cook the sugar and water to 118°C
2. Pour over the yolks
3. Add the melted gelatin
4. Add the melted Ruby chocolate at 40°C
5. Fold in the yogurt, the whipped cream and lemon juice

4/ GLAZE

INGREDIENTS	GRAMS	%
Water #1	210g	13,04%
Glucose	170g	10,56%
Sugar	400g	24,84%
Raspberry puree	450g	27,95%
Gelatin mass	120g	7,45%
Ruby	150g	9,32%
Corn starch	45g	2,80%
Water #2	65g	4,04%
TOTAL	1610g	100%

PROCEDURE

1. Whisk together the cornstarch and water #2, set aside
2. Boil the water #1, puree, glucose and sugar
3. Add in the cornstarch mixture and bring back to a boil
4. Once boiled, pour over the Ruby chocolate and gelatin mass
5. Burr mix everything together until smooth
6. Refrigerate till use
7. Use at 22°C

FINAL ASSEMBLY

1. Cast the mousse into a mold
2. Insert the raspberry cremeux
3. Top with mousse
4. Set a disc of dacquoise
5. Freeze
6. Unmold and glaze





IV. INSPIRATION

BLACK FOREST

Twist on a classical black forest

Format: Individual

Color & Flavor preservation: 1 day

Tips & Tricks: Adding Ruby chocolate and cherry to a mousse brings a little twist to this classical dessert

Difficulty level:  Difficult

1/ CHOCOLATE CAKE

INGREDIENTS	GRAMS	%
Eggs	210g	7,32%
Vanilla extract	40g	1,39%
Vegetable oil	224g	7,81%
Buttermilk	480g	16,73%
Cake flour	420g	14,64%
Salt	34g	1,19%
Baking powder	5g	0,17%
Baking soda	10g	0,35%
Cocoa powder	180g	6,27%
Sugar	800g	27,88%
Hot water	466g	16,24%
TOTAL	2869g	100%

PROCEDURE

1. Whisk together eggs, vanilla, oil and buttermilk until well combined
2. Sift all the dry ingredients and slowly incorporate into wet mixture
3. Lastly add in the hot water slowly just until combined
4. Transfer batter into desired frame
5. Bake at 180°C for 20-30 minutes



2/ RUBY CHERRY MOUSSE

INGREDIENTS	GRAMS	%
Cherry puree	135g	19,29%
Gelatin mass	15g	2,14%
Ruby	150g	21,43%
Callebaut® 811	25g	3,57%
Cream 35%	375g	53,57%
TOTAL	700g	100%

PROCEDURE

1. Whip the cream to a medium soft peak, set in fridge until ready to use
2. Heat the cherry puree just to a soft simmer
3. Add the gelatin mass (take our bloomed), mix well
4. Pour over the chocolate and purr mix
5. Once mixed well, cool to 41°C over an ice bath
6. Fold in the whipped cream into the chocolate mixture
7. Once everything is well incorporated, use immediately to build the cake

3/ CHERRY WHIPPED GANACHE

INGREDIENTS	GRAMS	%
Lime juice	12g	2,51%
Cherry puree	61g	12,73%
Glucose	6g	1,25%
Ruby	85g	17,75%
Gelatin mass	15g	3,13%
Cream 35%	300g	62,63%
TOTAL	479g	100%

PROCEDURE

1. Bring the puree and glucose to a simmer
2. Pour over the chocolate, lime juice and gelatin mass
3. Burr mix together well, add in the cream and burr mix
4. Allow to set overnight before using
5. When ready for use, whip the ganache to a medium peak garnish the cake

FINAL ASSEMBLY

1. Once cake is completely cool, cut into layer of desired thickness
2. In a frame, lay down a layer of cake, soak with the syrup from the cherries
3. Add a layer of the Cherry Mousse, top the mousse with the Kirsch Cherries
4. Pressing the cherries slightly into the mousse layer
5. Add a very thin layer of mousse over the cherries before covering with second layer of the cake, then soak the cake with the syrup
6. Freeze the frame, unmold and cut to desired size
7. Pipe the cherry whipped ganache



IV. INSPIRATION

TART

Raspberry tart

Format: Individual

Color & Flavor preservation: 1 day

Tips & Tricks: Pairing dark chocolate, Ruby chocolate and raspberry

Difficulty level: Difficult

1/ PATE SUCREE

INGREDIENTS	GRAMS	%
Butter	212g	27,04%
Confectioner sugar	134g	17,09%
Almond flour	42g	5,36%
Fleur de sel	1g	0,13%
Eggs	80g	10,20%
Pastry flour	315g	40,18%
TOTAL	784g	100%

PROCEDURE

1. Cream the butter and salt
2. Add the confectioner sugar and almond flour
3. Alternate with the eggs and sifted flour
4. Roll out to 3 mm
5. Cut and line your tart shell
6. Bake at 160°C for 8 minutes

2/ BISCUIT CHOCOLAT

INGREDIENTS	GRAMS	%
Trimoline	20g	7,97%
Eggs	70g	27,89%
Sugar	33g	13,15%
Cream 35%	35g	13,94%
Almond flour	20g	7,97%
Cake flour	35g	13,94%
Cocoa powder	7g	2,79%
Baking powder	3g	1,20%
Salt	1g	0,40%
Cocoa paste	7g	2,79%
Butter	20g	7,97%
TOTAL	251g	100%

PROCEDURE

1. Melt the butter and cocoa paste to 50°C
2. Hand blend the rest of the ingredients
3. Add the melted butter/chocolate
4. Pipe into the par baked tart shells
5. Bake at 170°C for 9 minutes

3/ RASPBERRY WHIPPED GANACHE

INGREDIENTS	GRAMS	%
Lime juice	210g	14,00%
Raspberry puree	170g	11,33%
Glucose	400g	26,67%
Ruby	450g	30,00%
Gelatin mass	120g	8,00%
Cream 35%	150g	10,00%
TOTAL	251g	100%

PROCEDURE

1. Bring the lime juice, puree and glucose to a simmer
2. Pour over the Ruby chocolate and gelatin mass and burr mix
3. Add the cream
4. Refrigerate overnight

FINAL ASSEMBLY

1. Whip the ganache
2. Pipe a dollop over the cool tart
3. Dollop with fresh raspberries
4. Shave some Ruby chocolate callets™



IV. INSPIRATION
MACARON



IV. INSPIRATION

MACARON

Macaron filled with Ruby ganache

Format: Individual

Color & Flavor preservation: 3 days

Tips & Tricks: Refrigerate the macaron overnight for better tasting result

Difficulty level: Difficult



1/ MACARON

INGREDIENTS	GRAMS	%
Almond flour	250g	24,72%
Confectioner sugar	250g	24,72%
Whites #1	86g	8,50%
Sugar	250g	24,72%
Water	90g	8,90%
Whites #2	85g	8,40%
Red Color	0,5g	0,05%
TOTAL	1011,5g	100%

PROCEDURE

1. In a bowl, mix together the almond flour, powdered sugar and first amount of egg whites
2. Begin whipping second amount of egg whites making a meringue
3. Cook the sugar, water and color to 118°C
4. Slowly stream into the meringue, whip on a higher speed
5. Once meringue is cool to touch, fold into the first mixture
6. Mix until pipeable consistency
7. Pipe and bake at 160°C for 12 minutes
8. Allow to cool before filling with ganache

2/ RUBY GANACHE

INGREDIENTS	GRAMS	%
Cream 35%	176g	42,62%
Ruby	212g	51,33%
Mycryo®	3g	0,73%
Glucose	20g	4,84%
Acid citric solution	2g	0,48%
TOTAL	413g	100%

PROCEDURE

1. Heat the cream and glucose
2. Pour over the chocolate, Mycryo® and citric acid
3. Burr mix to create an emulsion
4. Allow to crystallize overnight
5. Pipe filling into macaron shells





• **MACARON**
Pipe filling into
macaron shells



CHOCOLATE
ACADEMY
NORTH AMERICA
CHICAGO & MONTREAL