

Chocolate rubik's cake

Ingrédients

- 190g flour
- 100g softened butter
- 45g caster sugar
- 35g vergeoise sugar
- 35g almond powder
- 1 egg
- 1 teaspoon of baking powder
- 1 pinch of fleur de sel
- 1 teaspoon vanilla extract
- 36g dark chocolate
- 32g liquid cream
- 8g honey
- 4g butter
- 19g full cream
- 24g 100% hazelnut praliné
- 25g Azelia chocolate
- 5g honey
- 7g butter
- 10g chopped hazelnut
- 4g honey
- 4g butter
- 1 pinch of gingerbread spices
- 22g liquid cream
- 55g Dulcey chocolate
- 2g honey
- 3g butter
- 1g soluble coffee
- 45g white chocolate
- 30g liquid cream
- 4g honey
- 15g coconut powder
- 200g white chocolate
- 200g cocoa butter
- 100g Bahibé milk chocolate
- 10g of grape seed oil
- 100g Azelia milk chocolate
- 10g grape seed oil
- 100g dulcey chocolate
- 10g grape seed oil

Préparation

1. While tidying up my cupboards, I found my little square moulds that I had bought 3 years ago to make Cédric Grolet's rubik's cake for the holidays, and I wanted to make a new version for this year's festivities.
2. This time, the focus was on chocolate with 5 different chocolates from Valrhona : Guanaja chocolate (70%) associated with pepper, Azelia chocolate associated with hazelnut, Bahibé chocolate associated with gingerbread spices, dulcey associated with coffee and Ivoire associated with coconut, all arranged on a spritz cookie.
3. I reused Nicolas Paciello's spritz recipe.
4. Result, crispy and melting cubes thanks to the cookie, and smooth and perfumed with the different ganaches.

5. Preheat the oven to 200°C.
6. Mix almond powder with flour, baking powder and salt.
7. Mix the sugar and the vergeoise with the butter until the mix is really creamy.
8. Then add the egg and vanilla extract and finally the mixed dry ingredients.
9. Put the dough in a pastry bag fitted with a small star tip, and pocket a square large enough to fit 25 small squares inside, about 0.
10. 5cm thick.
11. With the rest of the dough, you can pipe cookies to be dipped later in the chocolate.
12. Bake at 175°C for 14-15 minutes (the cookie should be golden brown).
13. Allow to cool, then cut out the cookie using the cube moulds, leaving the cookies inside.
14. Heat the liquid cream with the honey.
15. Melt the chocolate, then pour the hot cream in 3 times on the chocolate by mixing well with the maryse.
16. When you have a very smooth and shiny ganache, wait until it reaches about 35°C then add the butter and pepper.
17. Mix well, if necessary you can put the ganache in a hand blender to get a nice emulsion.
18. Pipe the ganache in 5 of the cubes, smooth the surface and place them in the freezer.
19. Heat the liquid cream with the honey.
20. Melt the chocolate, add the praliné and then pour the hot cream in 3 times over the praline-chocolate mixture, mixing well with the maryse.
21. When you have a very smooth and shiny ganache, wait until it reaches about 35°C then add the butter.
22. Mix well, if necessary you can put the ganache in a hand blender to get a nice emulsion.
23. Finally add the chopped hazelnut.
24. Pour into 5 of the moulds, then smooth the surface and put in the freezer.
25. Heat the liquid cream with the honey and spices.
26. Melt the chocolate, then pour the hot cream in 3 times over the chocolate, mixing well with the maryse.
27. Stop when you have a very smooth and shiny ganache, then if necessary mix the ganache with the hand blender to get a nice emulsion.
28. Then pour the ganache into 5 of the cubes, smooth the surface and put in the freezer.
29. Heat the liquid cream with the honey and coffee.
30. Melt the chocolate, then pour the hot cream in 3 times over the chocolate by mixing well with the maryse.
31. Stop when you have a very smooth and shiny ganache, then if necessary mix the ganache with the hand blender to get a nice emulsion.
32. Then, pour the ganache into 5 of the cubes, smooth the surface and set aside in the freezer.
33. Heat the liquid cream.
34. Melt the chocolate, then pour the hot cream in 3 times over the chocolate, mixing well with the maryse.
35. Stop when you have a very smooth and shiny ganache, if necessary you can mix the ganache with the hand blender to have a nice emulsion.
36. Then add the coconut powder.
37. Pour the ganache into the last 5 cubes, smooth the surface and set aside in the freezer.
38. Unmold the cubes and let them in the freezer.
39. Melt the white chocolate, then add the cocoa butter.

40. Mix well, then dip the cubes in it, shake them to remove the excess and put them back in the freezer, except for the white chocolate cubes which you immediately roll in the coconut powder.

41. I had made a diagram to know in advance how to arrange my cubes, I put it below if you can use it : White chocolate cubes icing : Coconut powder As soon as the cubes are coated with white chocolate, roll them in the coconut and place them in their place on the bases.

42. Gently melt the milk chocolate, without exceeding 35°C, then add the grape seed oil.

43. Dip the chocolate-spice cubes in and then sprinkle with a pinch of gingerbread spices and place them in their place on the base.

44. Dark chocolate cubes icing : Chocolate velvet icing spray Use a can of chocolate velvet spray to glaze the cubes, then place them in their place.

45. Gently melt the milk chocolate, without exceeding 35°C, then add the grape seed oil.

46. Dip the hazelnut chocolate cubes in it, then place them on the bases and add a few chopped hazelnut.

47. Gently melt the dulcey chocolate, without exceeding 35°C, then add the grape seed oil.

48. Dip the cubes into it, then decorate with a chocolate coffee bean and place them on the bases.

49. Here you go, your all chocolate rubik's cake is ready, enjoy !