

# Ramon Morató

TEACHES FORMULATIONS, TECHNIQUES & INGREDIENTS

PastryClass

# RAMON MORATÓ TEACHES YOU

*endless theory behind the science of the desserts and  
his most recent recipe innovations.*

# TABLE OF CONTENTS

---

## **meet your instructor**

## **equipment**

## **tools & utensils**

## **ingredients**

## **gelatin & gelatin mass**

Gelatin Type & Strength

Gelatin Leaves vs Gelatin Powder

Gelatin Mass Proportions

Gelatin Mass Process

Recalculating the Bloom

Replacing Gelatin Powder with Gelatin Leaves

## **bourbon barrel**

Flexible Cocoa Sponge

Pecan Crumble

Pecan Filling

Reconstructed Pecan Croustillant

Kumquat, Orange And Passion Fruit Compote

Lactée Barry And Bourbon Whiskey Crèmeux

Dark-Milk Mousse

Glossy Dark Chocolate Glaze

Chocolate Decoration

## **forêt vert cake**

Pure Marcona Almond Paste Crumble

Griotte Jam

Green Tea Chiffon Sponge Cake

Cream And Kirsch Mousse

Zéphyr™ White Chocolate And Green Tea Plaquettes

Chocolate Decoration

## **guava-pink grapefruit-angostura® bitters tartelette**

Cocoa Sablé

# TABLE OF CONTENTS

---

Coating For Tartelettes  
 Chocolate And Cookie Croustillant  
 Fresh Guava And Pink Grapefruit Compote  
 Whipped Evocao™ Chocolate Ganache  
 Guava Gelée  
 Chocolate Decoration

## **lemon pie**

Almond Sablé  
 Coating For Tartlets  
 Lemon Curd  
 Basil Gel  
 Lime Air Meringue  
 Decorations

## **pure perou x two**

Cocoa And Chili Sablé  
 Alto El Sol Chocolate Sponge  
 Pineapple Gelée  
 Alto El Sol Crémeux  
 Alto El Sol Mousse  
 Chocolate Glaze  
 Chocolate Decoration

# BONUS MATERIALS

## **decoding chocolate mousses**

### **part 1 the science**

Decoding Chocolate Mousses  
 What Is A Chocolate Mousse?  
 The Process



# TABLE OF CONTENTS

---

## **decoding chocolate mousses**

### **part 2 the experiment**

Six Classic Mousse Recipes For Assembling Desserts

Chocolate Bavaiois

Crème Anglaise-Based Mousse

Pâte À Bombe-Based Mousse

Ganache-Based Mousse

Chocolate Chiboust

Egg White-Based Mousse

Comparison



# MEET YOUR INSTRUCTOR

*While he may not have come from a background of pastry with ample connections, Cacao Barry's Global Creative Innovation Leader, Ramon Morató, has certainly left his mark on the world of chocolate, winning the "Premi a la Millor Trajectòria Professional" and revolutionizing the way internationally-known pastry chefs use chocolate.*

“

**There is only one thing you  
need to enjoy pastry.  
Curiosity.**

Ramon Morató

Pastry Chef at the Chocolate Academy™ Paris, Ramon prides himself on combining the science of cooking, the art of chocolate cooking, and the craftsmanship of pastry and chocolate making to create the greatest chocolate masterpieces and sharing it with the world through teaching and his cookbooks.

Morató has authored and co-authored several books that allow him to pass on and share his passion for chocolate. His first book, the life-changing “RAMON MORATÓ Chocolate”, went on to win Best Cookbook in the World on the subject of Chocolate at the renowned Gourmand World Cookbook Awards.

Today, he is the director of Aula Chocovic (the Chocolate Academy of Barry Callebaut), Spain's only school specializing in chocolate, where he also continues to teach. Teaching and passing on his skills to the next generation of chocolatiers is a constant in his life that finds him teaching across the world and online. His years of experience and work with designers, anthropologists, nutritionists, and trend specialists gives him a unique chocolate perspective and extensive knowledge of theory allowing him to change the way we see chocolate forever.

His fall into pastry was certainly a happy accident where his love for pastry has blossomed and can be clearly seen in everything Ramon turns his hand to. Flavor comes first and foremost, and the most important thing to succeed in pastry is **curiosity; something that you will learn in this pastry class.**



# EQUIPMENT

*It's not necessary to have all of the equipment outlined here. Step one is always to watch your class first and then decide what's essential for you to have. Below we have outlined all of the equipment we use at PastryClass with specifications, possible substitutions, and pictures, so you have a good understanding of the requirements and possible variations in pastry production. This will help you make an educated decision about whether you need to purchase anything extra for your collection!*

Please don't feel the need to rush out and purchase new equipment right away; all of the tools and potential substitutions you will need are outlined in each of the classes you take. We don't want you to waste your time and money searching for items from the list when you may already have a handy substitution in your very own kitchen, so make sure to watch the class before you go shopping!

All of the equipment you may need can be found at supermarkets and local or online pastry shops in most countries. For specific items that aren't available

locally, google the product's name and scroll through the suppliers in the results to find the one that suits your delivery area.

We have students from over 140 countries, from big to small, industrial to developing; each country has everything you need to succeed in pastry.

Now you have exclusive access to PastryConnect, so not only can you discover even more information about equipment for this class, but you can also share your findings with other students!



**ENROLL THE CLASS TO GET FULL ACCESS.**



# TOOLS & UTENSILS

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## BOURBON BARREL

Roll up your sleeves and prepare for the most shocking combination of information, knowledge, and cake layers you can get from master Ramon: Flexible Cocoa Sponge; Pecan Crumble; Pecan Filling; Reconstructed Pecan Croustillant; Kumquat, Orange, And Passion Fruit Compote; Bourbon Whiskey Crèmeux; Dark-Milk Mousse and Glossy Dark Chocolate Glaze. No words needed, just taste buds.





## Flexible Sponge

When Ramon makes Pate a Choux, he focuses on the butter and teaches you how to avoid lumps in the final step of the preparation process.



## Pecan Crumble, Filling and Crustillant

Ramon explains the endless possibilities of crumble recipes! The variety and potential are why he loves sandy crumbles so much. Learn how to play with sugar types, nuts, flours, cocoa products, powders, and even make it gluten-free if you like.



## Kumquat, Orange, and Passion Fruit Compote

We all know the mashing, blending, and cutting of fruits involved for this type of insert, but Ramon demonstrates a different way to prepare fruit and berries that results in equal pieces included in this compote.



## Bourbon Whiskey Cremeux

The various textures and layers in the Bourbon Barrel cake make this Ramon's most complex recipe. This cake shows off the golden array of knowledge you can get from Chef Morató.



## Glossy Glaze

You jump right into the lesson when you hear Glossy Glaze, right? Ramon teaches you how to make a glaze that keeps its shine for a long time and demystifies the ingredients responsible for the shine.



## Dark-Milk Mousse

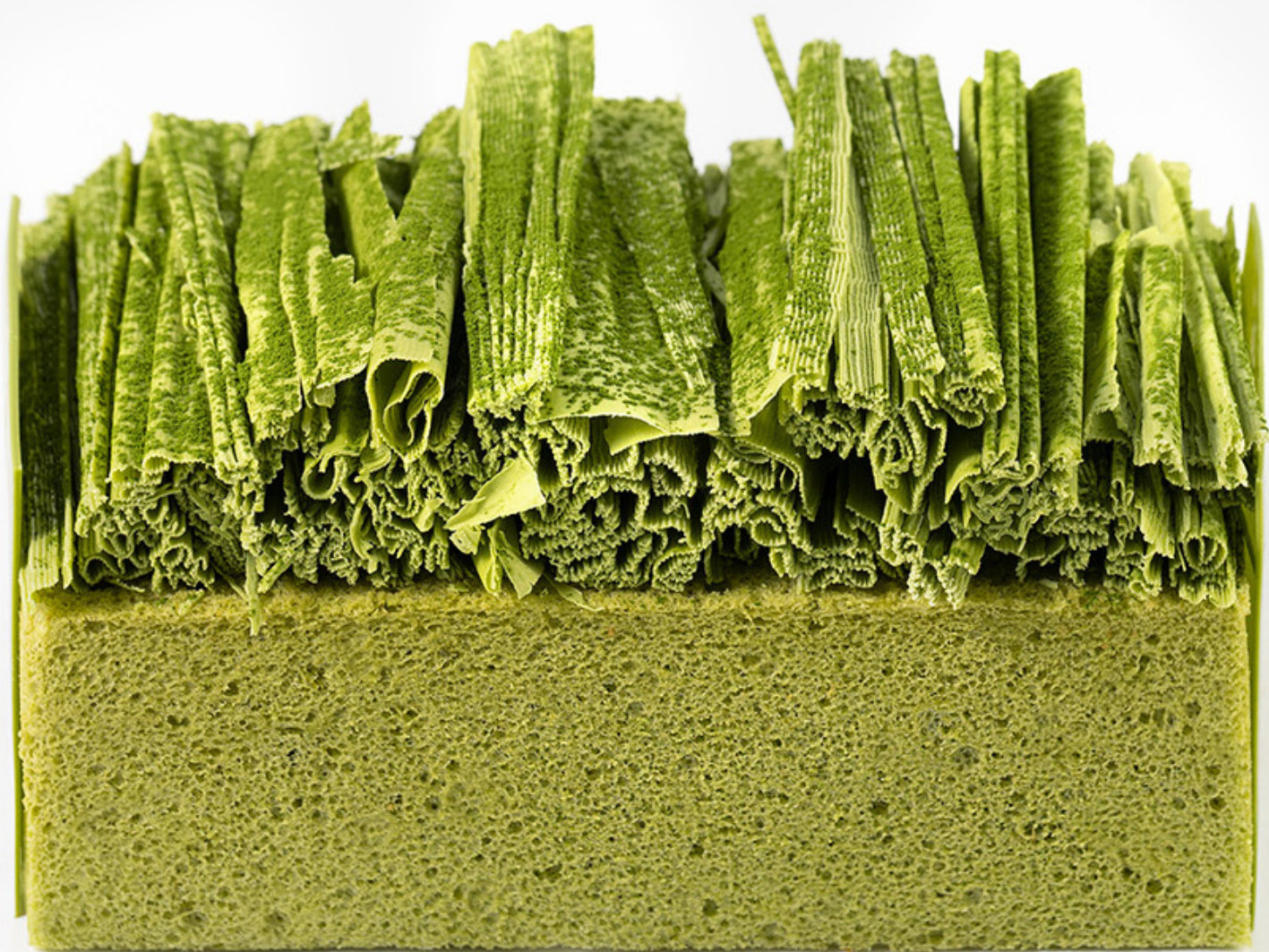
Do you find it crazy when your dark chocolate mousse thickens within seconds without giving you a chance to even cast it into the molds? Chef Ramon gives you a sneak peek into his process.



## Decorating and Glazing

Roll up your sleeves and prepare for the most shocking combination of information, knowledge, and cake layers you can get from master Ramon. No words needed, just taste buds.

# ENROLL THE CLASS TO GET FULL ACCESS.





# FORÊT VERT CAKE

Foret Vert or Foret Noir? Green Forest or Black Forest? Ramon transforms “Black” to “Green” in an innovative, creative and unusual way so we can experience the classic.

A unique aspect of Ramon’s class is that he shares the creative process of each recipe with you. How to combine flavors and textures? How to stay curious about the world around you? How to bring each edible particle of this world into your pastry?

You’ll find these answers and more in lessons!



## Marcona Crumble

Ramon does something we've never seen before and creates a paste from a crumble recipe. Have you ever seen anyone do this? More importantly, you will learn the proportions, percentages, and component variations achieved with crumble recipes.



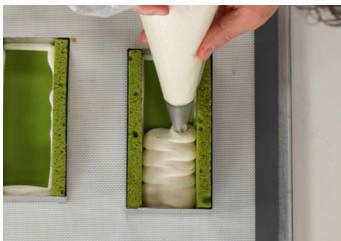
## Griotte Jam

We didn't expect a lesson on jams, but here it is! Ramon gives a class on the Jam Triangle, the components that ensure the success of any jam you make, including the concentration of sugars, pectins, and PH level for activation.



## Chiffon Sponge Cake

Matcha is traditionally associated with the lightness of tea; that's why in Ramon's creation, it's logically paired with Chiffon - the lightest sponge of them all. A unique aspect of Ramon's class is that he shares the creative process of each recipe with you.



## Cream and Kirsch Mousse

With mousse, the first challenge is to whip the cream correctly. Ramon demonstrates the steps and techniques he uses to help you master your mousse recipes.



## Decorating

Foret Vert or Foret Noir? Green Forest or Black Forest? Ramon transforms "Black" to "Green" in an innovative, creative and unusual way so we can experience the classic.

**ENROLL THE CLASS TO GET FULL ACCESS.**



# **GUAVA-PINK GRAPEFRUIT-ANGOSTURA® BITTER TARTELETTE**

Learn how Ramon united the pastry and cocktail industries when creating his new signature Guava-Pink Grapefruit-Angostura® bitters Tartelette. There was no better ingredient than the herbal Angostura® bitter to highlight the combination of the plain taste of Guava fruit and the bitterness of Grapefruit. Cheers!





## Cocoa Sable

Ramon whisks you back to the world of Sable, describing in detail its specific ingredients. Once you've completed this lesson, you'll be able to make smart ingredient selections, just like a pastry chef!



## Grapefruit Compote and Guava Gelée

Ramon teaches you the steps to his new signature Guava-Pink Grapefruit-Angostura® bitters Tartelette. The name of this dessert is as long as Ramon's lecture about each component! Chef also explains Pectins and the reactions they create in your recipes.



## Whipped Chocolate Ganache

Throughout the class, Ramon demonstrates how to reduce fats within the recipe, but just enough to still be able to whip it at the end. You can also use this Ganache as a mousse, a cream, a decoration, or a filling - so many options!



## Chocolate Decoration

Chef's lesson on chocolate tempering stands out because, this time, it's not only a chocolate pre-crystallization demonstration; Ramon also gives a lecture on the science behind tempering chocolate and how to include that when you're tempering.



## Chocolate and Cookie Croustillant

Learn how Ramon united the pastry and cocktail industries when creating his new signature Guava-Pink Grapefruit-Angostura® bitters Tartelette.

**ENROLL THE CLASS TO GET FULL ACCESS.**







# LEMON PIE

Lime is one of Ramon's favorite flavours, and it soaks into this recipe piece by piece.

Learn the tart assembly steps: crunchy Almond Sable, killer Basil Gel, fresh Lemon Curd, cloudy Air Meringue. But most importantly, join Ramon to taste this tart! What we worked for is worth thousands of bites.



## Almond Sable

Ramon teaches us the timeless basics of Sable recipes while describing how each component reacts within the dough. This class will give you endless substitutes to pull from when building your unique creations.



## Basil Gel & Lemon Curd

Ramon created his famed Lemon Curd for the renowned Relais Dessert association. His goal was to make a Lemon Curd with a cream recipe that had reduced sugars and fats while maintaining the same texture and making the flavors more natural.



## Lime Air Meringue

Loading our meringues with sugar is the most natural way to make them — I mean, how else! — but Ramon teaches you how to reduce the sugar and increase the taste of the citrus notes with his Air Meringue recipe. “It’s super airy - it’s not sweet!”.



## Assembly

Lime is one of Ramon’s favorite flavors, and it soaks into this recipe piece by piece. Learn the tart assembly steps: crunchy Almond Sable, killer Basil Gel, fresh Lemon Curd, cloudy Air Meringue.

**ENROLL THE CLASS TO GET FULL ACCESS.**





## PURE PEROU X TWO

Do you know what's crazy? Making cremeux with water to reduce the fat in the recipe. Guess what's even crazier? Removing the eggs from the recipe. And now you're saying I can still achieve a silky and creamy outcome with those changes? I don't believe it!

Well, you better believe it, as Chef Ramon shows us how.





## Chili Sable

Ramon provides the humidity levels of sable components. He then explains that when we take certain ingredients with their qualities, textures, and reactions and bring them together in a recipe, we actually create a whole new product.



## Alto el Sol Chocolate Sponge

Ramon teaches us about the different reactions of chocolate within the sponge. Hot tip: Simply melting the chocolate won't ensure it's mixed.



## Pineapple Gelée

Ramon explains how you can manipulate and increase the freshness of your fruity inserts and then teaches you how to work with pasteurized and unpasteurized fruit purees.



## Alto el Sol Cremeux

And now you're saying I can still achieve a silky and creamy outcome with those changes? I don't believe it! Well, you better believe it, as Chef Ramon shows us how.



## Alto el Sol Mousse

A theory teacher in its purest form, Ramon focuses on the mousse basics that will allow you to conquer mousses of all kinds. He shows the whipping of the cream, temperatures, and textures of combining the components.



## Decorating

Ramon explains the tasting temperature of various desserts, depending on their ingredients, highlighting which will get the most flavor, texture, and emotion from a spoon of cake. The temperature in Ramon's class is definitely one that melts hearts.

**ENROLL THE CLASS TO GET FULL ACCESS.**

# **BONUS MATERIALS**



**ENROLL THE CLASS TO GET FULL ACCESS.**

## Basic recipe

255 g Fresh milk  
 255 g Whipping cream (35% fat content)  
 1 u Vanilla pod  
 660 g Fleur de Cao™ dark couverture chocolate (70% cocoa)  
 660 g Pasteurised egg whites  
 170 g Invert sugar

1. Boil the milk and whipping cream together. Infuse with the vanilla pod.
2. Emulsify the liquid homogenously with the couverture.
3. Separately, whisk the egg whites with the invert sugar to medium peaks. Do not beat until stiff as it will make it difficult to incorporate the other ingredients.
4. Mix a part of the egg whites with the emulsion, blend and finally fold in the remaining whites.

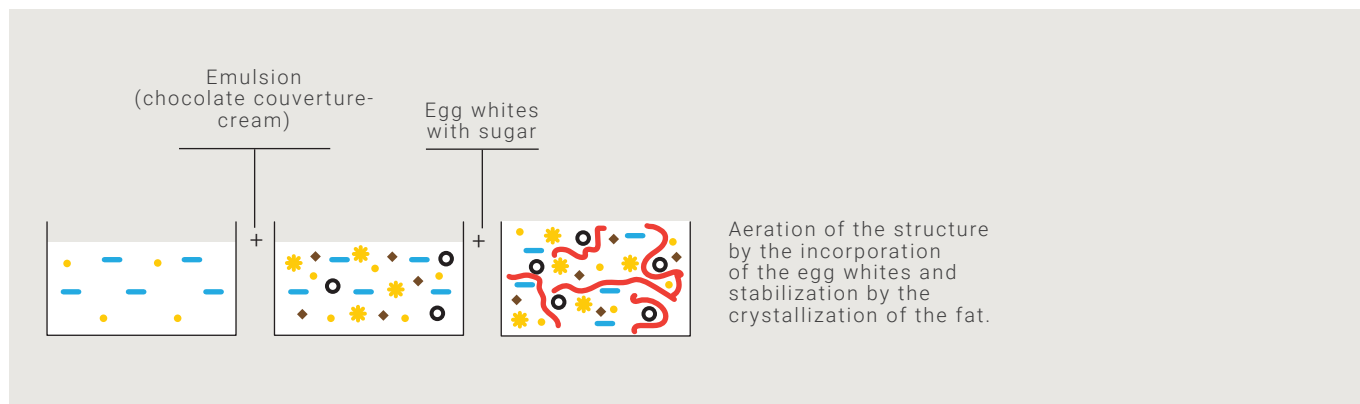
For this mousse type, you can optionally add approx. 0.1/0.2% of gelatine sheets (2 to 4 g of gelatine sheets for this recipe) to stabilise the mousse and prevent syneresis or water loss during refrigeration.

The final temperature of this mousse isn't as important as those that include whipped cream. It can be worked at a higher temperature, although after tests we found that it is best to keep the temperature within 24 to 28°C to ensure the couverture starts to crystallise to obtain a better final texture. (Remember always: white and milk couvertures, lower temperature; dark couvertures, higher temperature).

## Usage

This mousse can be used in all types of dessert, entremets or served in glasses, however ideally it should be used in those where the mousse doesn't need to be handled much. The final texture is not liquid, due to the whisked egg whites, so a piping bag with a wide tip can be used for assembly. It has good stability when refrigerated.

- Sugar
- Water
- ∩ Egg protein
- Fat
- ✱ Crystallized fat
- Air
- ◆ Dry matter of cocoa



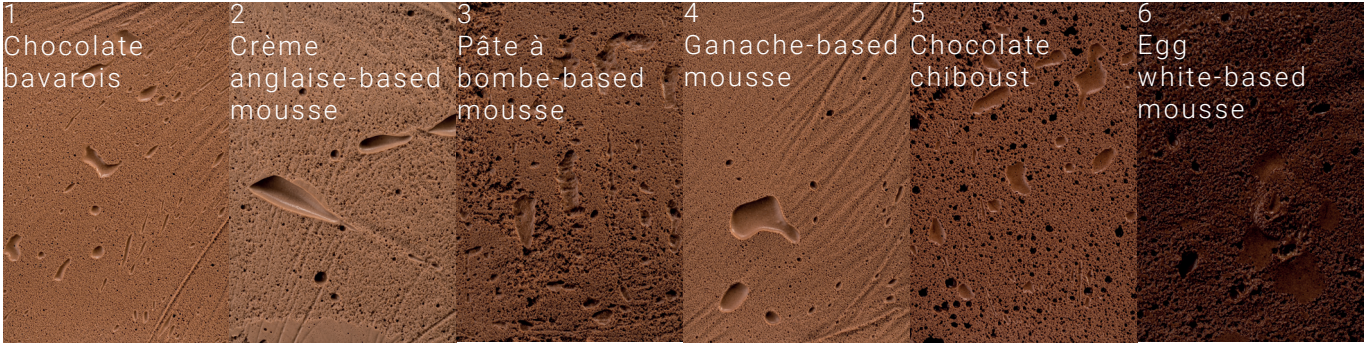
	Flavor				Texture			Functionality		
	Cocoa intensity	Milk notes	Egg Flavor	Sweetness	Aeration	Creaminess	In-mouth fusion	Color	Viscosity	Stability
Egg white-based mousse	...	.	..	...	.....	...	.....	....	.....	.

# Comparison

	Flavor				Texture			Functionality		
	Cocoa intensity	Milk notes	Egg Flavor	Sweetness	Aeration	Creaminess	In-mouth fusion	Color	Viscosity	Stability
Chocolate bavaois	.	.....	..	..	...	....	....	.	.	..
Crème anglaise-based mousse	.....	...	..	.	.	.....	...	...	...	.....
Pâte à bombe-based mousse	...	..	.....	....	....	....	..	....	.....	....
Ganache-based mousse	.....	...	.	.	..	.....	...	...	...	.....
Chocolate chiboust	....	..	...	...	..	...	.	.....	....	..
Egg white-based mousse	....	.	..	...	.....	...	.....	....	.....	.

\* The "." values are ascending.

\* The viscosity value refers to the mousse once mixed and ready to be used in assembling desserts (the thickest is the pâte à bombe-based mousse and the most liquid, the bavaois).



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**My mission is to inspire and  
accompany you to be a great  
pastry chef.**

Ramon Morató

**PastryClass**