

FOURinONE

On the boundaries of chocolate



Launching
date
28 nov



FOURinONE. Four talented chefs in one exceptional book

Four in One. Four talented chefs in one book whose content is also distributed in four major thematic blocks: pastry, chocolate, desserts, and artistic. There is also a delicious story about the two decades of the Chocolate Academy in Barcelona (Spain), which is also part of the sector's history, told in the first person by its protagonists.

This is the title and plot of Grupo Vilbo's upcoming launch on November 28. Ramon Morató, Josep Maria Ribé, Raúl Bernal, and Miquel Guarro are much more than four authors. They are a unit that thrives on each of their differences and individual personality, because they all share four characteristics that make this a truly exceptional and almost unrepeatable case.

A total of 432 pages of talent, creativity, modernity, and good taste, with chocolate at its center, but pushing its own limits. A book which has all the ingredients to become a great reference in today's patisserie.

ONE

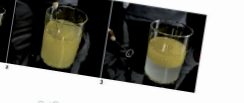
Cakes, individuals cakes, doughs



Emulsiones en chocolatería

Las emulsiones han estado presentes en la Maillería y la Confitería ya desde tiempos antiguos. Los primeros ejemplos de ellas, de hecho, se originaron en el mundo antiguo. Los primeros ejemplos de ellas, de hecho, se originaron en el mundo antiguo. Los primeros ejemplos de ellas, de hecho, se originaron en el mundo antiguo.

FORMA LA EMULSION
Las emulsiones son mezclas de dos o más líquidos que no se mezclan naturalmente. Una emulsión es una mezcla de dos o más líquidos que no se mezclan naturalmente. Una emulsión es una mezcla de dos o más líquidos que no se mezclan naturalmente.



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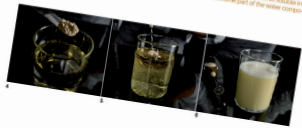
Emulsions and chocolate

Emulsions have always been present in Maillerie and Confectionery since ancient times. The first examples of them, in fact, originated in the ancient world. The first examples of them, in fact, originated in the ancient world.

WHAT COMPONENTS DOES AN EMULSION CONSIST OF?
Normally, in the emulsions which we find in the pastry and chocolate world, the ingredients which they consist of are water and oil, an emulsifier, sugar and, of course, the chocolate.

WHY DO WE NEED AN EMULSION?
The reason for needing an emulsion is to be able to mix together two liquids which do not mix naturally. This is why we need an emulsion.

HOW DO WE MAKE AN EMULSION?
To make an emulsion, we need to mix the ingredients together in a specific order. This is how we make an emulsion.



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Mini polvorón balsámico de albahaca Basil balsamic 'mini-polvorón'

Este tipo de mini polvoróns, bien conocidos por su sabor, se han convertido en un producto muy popular. Este tipo de mini polvoróns, bien conocidos por su sabor, se han convertido en un producto muy popular.



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Montage surcou

Cuando se trata de montar un producto, lo primero que hay que hacer es elegir los ingredientes. Cuando se trata de montar un producto, lo primero que hay que hacer es elegir los ingredientes.

Montage de la tarta

Para hacer una tarta, lo primero que hay que hacer es elegir la receta. Para hacer una tarta, lo primero que hay que hacer es elegir la receta.

Montage de la tarta

Para hacer una tarta, lo primero que hay que hacer es elegir la receta. Para hacer una tarta, lo primero que hay que hacer es elegir la receta.

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ONE

Tartes, individualitas, masas... Cakes, individualitas, cabos...

TWO

Desserts



The pre-crystallization of chocolate

For years, we have given chocolate a warm look while spreading "M&M's" or "Kinder" with a sticky texture. "Kinder" and "M&M's" are "good" but the answer to all these questions can be found in the pre-crystallization process.

When starting the journey, we would like to bring up some ideas which arose after consulting books, courses and seminars on pre-crystallization. However, these books are not for everyone, they are for those who are willing to do the pre-crystallization process. If you are not ready to do this, you can still use the pre-crystallization process for chocolate.

Chocolate must be completely melted when chocolate is melted, the only exception is when you are using cocoa butter and milk. In the case of cocoa butter, the cocoa butter and milk are in the form of a solid and not a liquid. The chocolate must be cooled, but the cocoa butter must be cooled, not the milk. The cocoa butter must be cooled, but the milk must not be cooled.

Chocolate is a great heat insulating agent, and the only way to distribute energy is by conduction. Therefore, in order to equalize temperatures, we need to use a heat exchanger.

The composition of cocoa butter changes in the pre-crystallization so that it solidifies correctly. As a matter of fact, it will have three different forms of fat, but we will focus on cocoa butter. All in all, pre-crystallization is a very important step in the production of chocolate. It is a matter of fact that the following chart will help you to learn more about which temperature range we should follow.



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Cocoa and 45% hazelnut spread

Ingredients:
 100g Cocoa
 45g Hazelnut spread
 10g Sugar
 10g Milk powder

Method:
 1. Melt the cocoa and hazelnut spread together in a double boiler.
 2. Add the sugar and milk powder and stir until smooth.
 3. Pour into a mold and let it cool to room temperature.
 4. Place in the refrigerator to set.



Crema de gándula al cacao y avellanas 50%

Ingredients:
 100g Cocoa
 50g Hazelnut spread
 10g Sugar
 10g Milk powder

Method:
 1. Melt the cocoa and hazelnut spread together in a double boiler.
 2. Add the sugar and milk powder and stir until smooth.
 3. Pour into a mold and let it cool to room temperature.
 4. Place in the refrigerator to set.

Method:
 1. Melt the cocoa and hazelnut spread together in a double boiler.
 2. Add the sugar and milk powder and stir until smooth.
 3. Pour into a mold and let it cool to room temperature.
 4. Place in the refrigerator to set.

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Crema de gándula y avellanas 50%

Ingredients:
 100g Hazelnut spread
 50g Cocoa
 10g Sugar
 10g Milk powder

Method:
 1. Melt the hazelnut spread and cocoa together in a double boiler.
 2. Add the sugar and milk powder and stir until smooth.
 3. Pour into a mold and let it cool to room temperature.
 4. Place in the refrigerator to set.

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INGREDIENTS:
 The following ingredients are in the table:

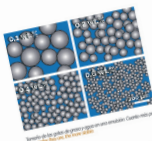
Ingredients	Quantity
Almonds	1kg
Chocolate	1kg
Sugar	1kg
Milk powder	1kg
Egg whites	1kg
Butter	1kg
Vanilla	1kg
...	...

Method:
 1. Melt the chocolate and sugar together in a double boiler.
 2. Add the milk powder and egg whites and stir until smooth.
 3. Pour into a mold and let it cool to room temperature.
 4. Place in the refrigerator to set.

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QUAL È LA SOLUZIONE PIÙ EFFICACE PER CONSEGUIRE GANCIHE NEI CASI DI SOSTA?
 È un problema che si presenta spesso in molti casi di sosta. La soluzione più efficace è quella di utilizzare un agente di legame che sia in grado di formare un gancio stabile e resistente. Questo agente di legame deve essere in grado di formare un gancio che sia in grado di resistere alle sollecitazioni meccaniche e termiche. La soluzione più efficace è quella di utilizzare un agente di legame che sia in grado di formare un gancio stabile e resistente. Questo agente di legame deve essere in grado di formare un gancio che sia in grado di resistere alle sollecitazioni meccaniche e termiche.



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THREE

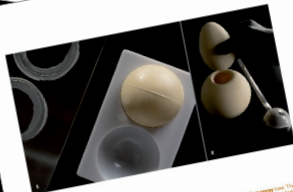
Chocolate



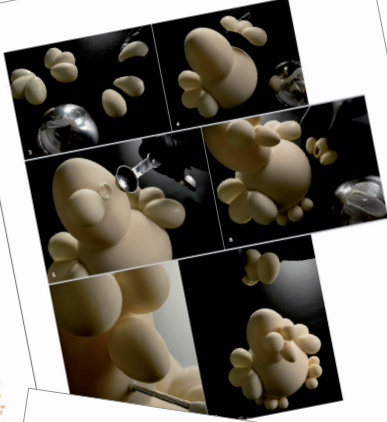


Palos de regaliz **Licorice sticks**

The creation of these sticks forms part of the tradition in producing. The mixture is made of licorice sticks, which are made from the roots of the licorice plant. The mixture is made of licorice sticks, which are made from the roots of the licorice plant. The mixture is made of licorice sticks, which are made from the roots of the licorice plant.



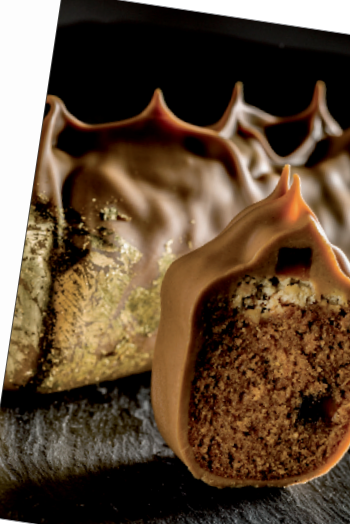
Palos de regaliz
 Ingredientes: 100g azúcar, 100g licorice, 100g agua, 100g miel.
 Preparación: Se mezcla el azúcar con el agua y se cocina a fuego lento hasta que se haya evaporado la mitad del líquido. Se añade el licorice y se cocina hasta que se haya fundido. Se añade el miel y se cocina hasta que se haya espesado. Se divide en trozos y se seca.



Consejos:
 - Se puede hacer con diferentes sabores.
 - Se puede hacer con diferentes formas.
 - Se puede hacer con diferentes ingredientes.

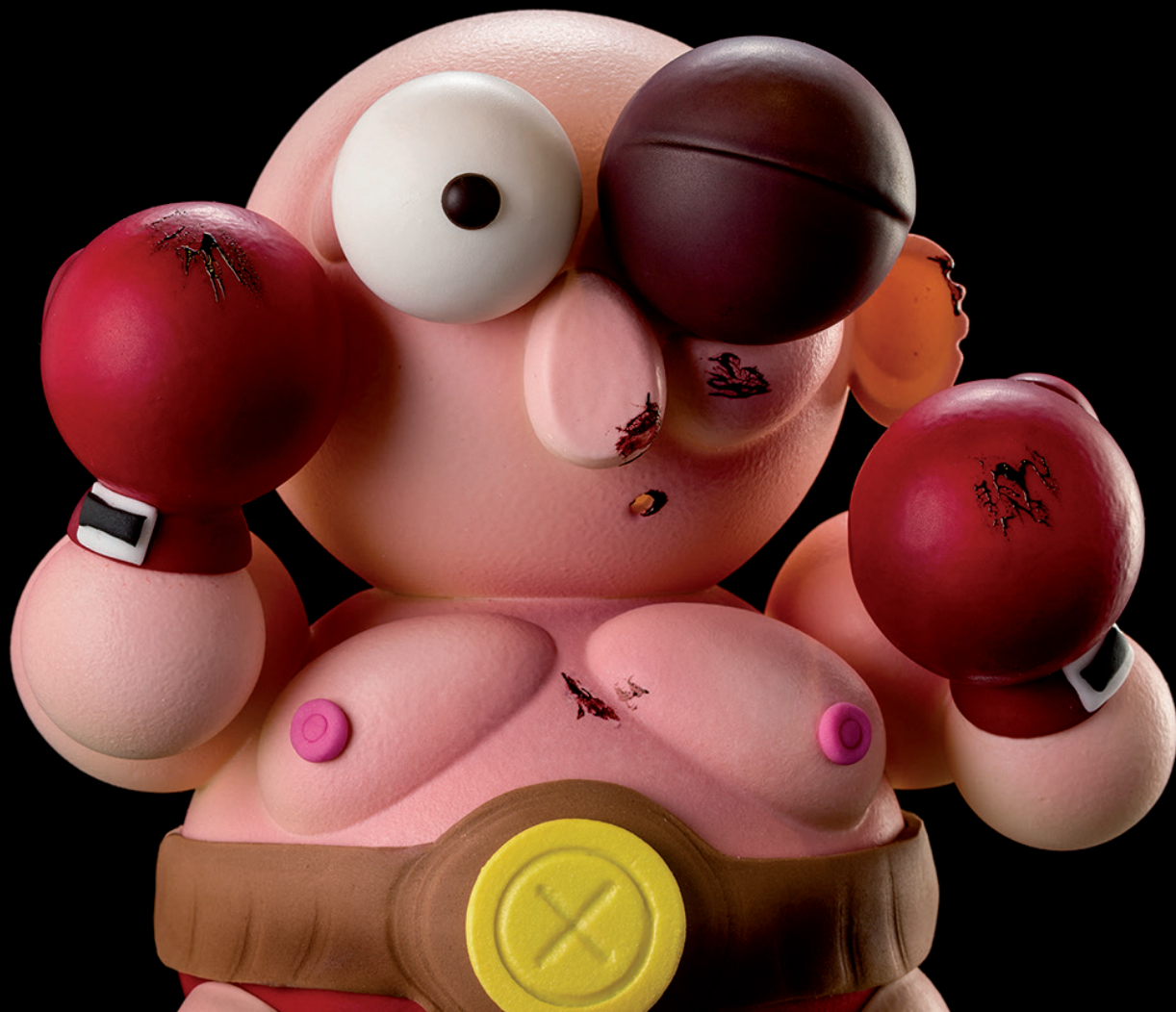
El turrón del desayuno
Turrón for breakfast

Este turrón es un desayuno perfecto. Se hace con harina, azúcar y mantequilla. Se cocina a fuego lento hasta que se haya espesado. Se divide en trozos y se seca.



FOUR

Showpieces



ONE

Cakes, individuals cakes, doughs

Passion banana praliné
Green apple, lime and basil
Hazelnut praliné cake
Isuela's pirates
Mac-Panton
- Hazelnut and yuzu macaron
- Madagascar Malta Bourbon and chocolate macaron
- Tahitian vanilla, raspberry and rose macaron

Amazon, Inside out cake 02 cacao
Pear, almond, chocolate and elderflower
Pure Haiti cake
Éclair sandwich
Chocolate, mandarin and lavender
Tiramisù
Alunga Planet
Passion, orange and rum Bostock
The jellies
- Apple jelly base
- Rose jelly
- Lavender flower jelly

TWO

Desserts

Idea
Spicy apples
Caviar
- Chocolate caviar dessert
- Zephyr™-Lime-Basil-Coconut

Basil balsamic 'mini-polvorón'
Watermelon steak
Licorice sticks
Strawberries, tomato, roses
Olives for vermouth
Black truffle choux
Bolognese
Mango, orange, sesame and toffee
Marshmallow
Midsummer's rockets
Madagascar chocolate pods
Rain over Peru
Green pistachio
Three-colored coffee
Palet d'Or of trumpet of death
Mango and chocolate with 3 peppers

THREE

Chocolate

The black collection
- Black-truffle truffle
- Lapsang Souchong black tea and whisky
- Salty caramel and black pepper crumble
- Black ale
- Black garlic
- White chocolate, black olive and grilled pepper
- Black sesame and passion fruit

Tu ron (Your rum)
Dry meringue and chocolate 'popcorn'
Madagascar and saffron
The spreads
- Cocoa and 43% hazelnut spread
- Classic cocoa and 20% hazelnut spread
- Cocoa gianduja and 52% hazelnut spread

Batteries
Clove and mandarin 'turrón'
Wine "turrón"
Five o'clock
- Earl Grey tea and lime-lemon
- Black smoked tea and mango
- Green tea with Sakura and strawberry
- Green tea with jasmine and apricot
- Kashmir Tchai tea and pear

Bars
- Honey-lemon-Équateur 76% cocoa dark couverture
- Pine nuts-white chocolate 34% cocoa bar
- Ylang-50% cocoa milk couverture

Caramel-apple-kaffir lime
'Turrón' for breakfast
Dragées
- Crystallized orange, milk chocolate and jasmine
- Bitter almond, vanilla and white chocolate
- Lyophilized cherry, dark chocolate and anise
- Puffed rice, ginger and Brasil dark chocolate

FOUR

Showpieces

Universe
The hen
The boxer
The bison

Technique

The pre-crystallization of chocolate
Emulsions and chocolate

Creative albums

Ramon Morató
Josep Maria Ribé
Raúl Bernal
Miquel Guarro
Rubén Álvarez

The history

The beginning, by Enric Rovira
Consolidation and growth, by Ramon Morató
Present and future, by Josep Maria Ribé
Acknowledgements

FOURinONE

On the boundaries of chocolate

Ramon Morató, Josep Maria Ribé, Raúl Bernal, and Miquel Guarro

432 Pages

72 unedited creations and over 300 recipes

Theory, technique, step-by-step processes

by grupoVilbo