

CACAO CREMEUX		
	Grams	Methodology
cream	1000	Cook a cream anglaise and cool to 60 degrees to melt gelatine and create an emulsion with cacao
milk	1000	
yolk	400	
sugar	200	
anglaise	1250	
madagascar cacao 68%	550	
gelatine sheet	7	
SACHER SPONGE		
almond paste 65%	1800	Whip the almond paste with sugar, yolk and whole egg to light and fluffy
sugar	200	Whip egg white with the 2nd part of sugar to firm and fold in almond mixture
egg yolk	840	Fold in the sifted powder and at last melted cacao paste and butter
egg whole	600	Bake at 190 degree til cooked
egg white	1000	
sugar	800	
bread flour	400	
cocoa powder	200	
cocoa paste 100%	400	
butter	400	
DARK CHOCOLATE GLAZE		
cream	960	Bring all the ingredients to 103 degrees, then add gelatine and go through a blender
water	560	
sugar	1440	
cacao powder	480	
gelatine sheet	64	
colorant red	10	
cook to 103		
APRICOT POELE A LA VANILLE		
abricot	1000	Remove the apricot's seeds and glaze all of them with butter and sugar in oven, until they become tender
butter	30	
sugar	30	
vanilla seed	1	
AMOND TUILE		
icing sugar	600	Melt the butter and mix all ingredients together
cake flour	350	Spread the mix on stencil and bake at 160 degree til cooked
almond powder	50	
egg white	480	
butter	400	
GIANDUJA GELATO		
gianduja	195	Pasteurise the mixture with emulsion and churn
water	521	
cream	37	
sucrose	96	
dextrose	14	
inverted sugar	20	
dry glucose powder	30	
skimmed milk powder	72	
stabilizer	5	

CHAMPAGNE FOAM	Grams	Methodology
champagne	125	Melt sugar and gelatine in warm water, add in champagne and keep chilled for 12hours
sugar	115	whip the mix to light and airy, spread on biscuit with raspberries
water	135	
gelatine sheet	10	
SAVORDI BISCUIT		
cake flour	80	Whip the egg yolks lightly
corn flour	80	Whip the egg white with sugar and fold in yolk
sugar	80	Fold in sifted flours, spread on paper (8mm thick), bake until it's cooked
egg yolk	185	
egg white	190	
MARA DE BOIS COULIS		
mara de bois puree	300	Bring puree with sugar and pectin to a boil, leave it away from heat and then add in liqueur
sugar	50	
pectin NH	5	
mara de bois liqueur	12	
MARA DE BOIS AGAR AGAR		
mara de bois puree	500	Bring all to a boil, then spread on a plastic sheet
glucose	50	
agar agar powder	6	
CHAMPAGNE FOAM		
sugar	9	Whip all the ingredients with a blender to create bubbles
lemon juice	5	
champagne	450	
sucro	9	

EARL GREY TEA GELATO	Grams	Methodology
ecuador 70% cacao	150	Pasteurise all the ingredients with emulsion and churn
cocoa powder	50	
water	521	
earl grey tea leaves	51	
cream	37	
sucrose	98	
dextrose	15	
inverted sugar	21	
dry glucose powder	31	
skimmed milk powder	72	
stabilizer	5	
RASPBERRY COULIS		
raspberry puree	800	Bring all the ingredients to a boil, spread on plastic (4mm thick)
strawberry puree	450	
trimoline	120	
pectin NH	16	
dextrose	210	
glucose powder	110	
sugar	20	
HAZELNUT MERINGUE		
egg white	150	Whip egg white and sugar to peak and fold in all the powder, then spread it on paper (1cm thick)
sugar	150	Bake at 170 degrees until the meringue is cooked
icing sugar	150	
hazelnut powder	100	
coconut powder	34	
cake flour	30	
DARK CHOCOLATE GLAZE		
cream	750	Bring all the ingredients to a boil to 102 degrees and go through a blender
water	1500	
sugar	3250	
glucose syrup	1350	
cacao powder	650	
pectin NH	60	