

APRICOT		Author: Chef Kuok I Hoi
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	