

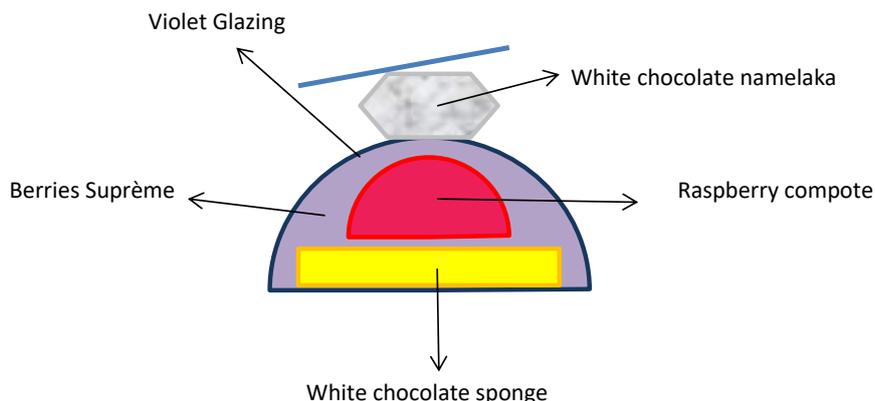
# BITE ME !

## COMPOSITION

- White chocolate sponge cake
- Raspberry compote
- Milk chocolate and berries supreme
- White chocolate Namelaka
- Violet glazing

### Other ingredients

Alcohol chocolate decorations  
Silver flakes



### White chocolate sponge cake (for 1 tray 60 x 40 cm)

300 g	Ivory Elianza® chocolate couverture	<b>F06.20614</b>
240 g	Butter soft	
150 g	Egg yolk	
1/2 unit	Lemon skin grated	
250 g	Egg white	
200 g	Sugar	
120 g	Flour	

Mix the butter and white chocolate. Add the egg yolks and mix in the machine with the paddle until reaching a smooth texture. Beside, make a meringue with the sugar and egg whites. Mix both preparations by hand and as last step pour in the flour and grated lemon skin. Mix carefully and pipe the mixture into an oven tray with parchment paper (0,5 cm high). Bake at 180°C for 10 minutes approx.

### Raspberry compote

300 g	Raspberry purée	<b>F15.11</b>
100 g	Whole raspberries	
90 g	Honey	
30 g	Sugar	
8 g	Pectine NH	
12 g	Gelatin sheets (6 sheets)	

Combine sugar and pectine. Put the gelatin sheets in cold water for 15 minutes. Heat the puré at 40°C and add little by little the mix of sugar and pectin. Bring to boil stirring. Add the honey and boil again. Out of the heat add the raspberries and the gelatin. Mix and place on the desired molds.

### White chocolate Namelaka

125 g	Milk	
10 g	Liquid glucose	<b>Glucose Syrup GLU405</b>
3 g	Gelatin (1.5 sheets)	
180 g	Ivory Elianza® chocolate couverture	<b>F06.20614</b>
250 g	Cream 35% M.G.	

Infuse the saffron with the cream. Strain and let to cool. Bring milk and glucose to boiling point. Pour onto the chocolate and stir in the meantime until get a shiny texture. Add the cold cream and mix again. Keep into the fridge for 12 hours. Whip and use straight.

### Milk chocolate and berries "supreme"

100 g	Cream 35% M.G.	
100 g	Milk	
40 g	Egg yolks	
25 g	Sugar	
55 g	Blackberry purée	<b>F15.22</b>
270 g	Blueberry purée	<b>F15.23</b>
525 g	35% Milk Elianza® chocolate couverture	<b>F06.20404, SPECIAL ORDER</b>
5 g	Gelatin sheets (2.5 sheets)	<b>SP130</b>
225 g	Cream 35%	

Mix the sugar and egg yolks. Boil the cream and milk. Mix both preparations and cook until 84°C. Remove from the heat and add the gelatin sheets. Pour this cream little by little onto the melted chocolate and emulsify with a mixer. Then add the fruit purées and the lime zest. When the mixture is at 40°C, fold into the semi-whipped cream.

### Violet glazing

225 g	Water	
225 g	Sugar	
450 g	Glucose syrup	<b>GLU405</b>
450 g	Ivory Elianza® chocolate couverture	<b>F06.20614</b>
24 g	Gelatin (12 sheets)	<b>SP130</b>
300 g	Unsweetened Condensed milk	

as needed Violet flavor

Mix the sugar, water and glucose and bring to a boil. Remove from the heat and add the hydrated gelatin and the condensed milk. Pour onto the melted chocolate and mix well until combined. Let to rest 12 hours in the fridge and use at 40°C on the cake completely frozen.

### Finishing

Place the Supreme into the molds until half. Insert the frozen raspberry compote and pipe some more supreme on top. Cover with the white chocolate sponge. Freeze. Glaze the monoportion and finish with the Namelaka whipped and decorate with some berries.