

CAKE CHOCOLATE AND PRALINÉ

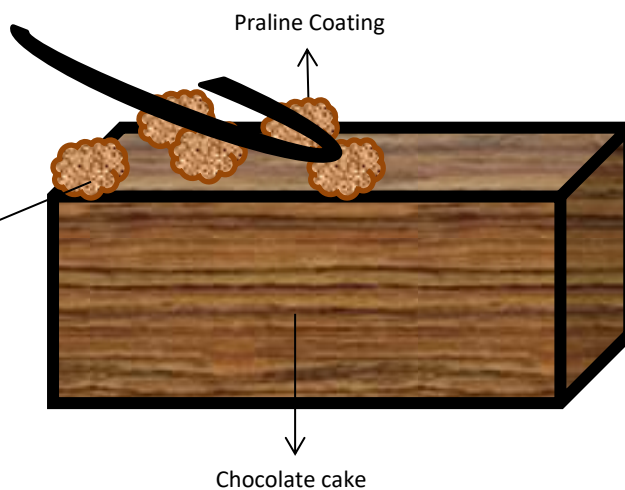
COMPOSITION

- Chocolate cake dough
- Praliné coating

Decorations

Coarse Grain Praliné
Ref. 21055

Michel Cluizel Praliné
Gros Grains



Chocolate cake dough

315 g	Whole eggs	
90 g	Inverted sugar	PC002
170 g	Sugar	
90 g	Almond powder	
145 g	Cream 35 % M.G.	
160 g	Cake flour	
11.5 g	Baking powder	
35 g	Cocoa powder	
	COC6250	
2.5 g	Salt	
90 g	Melted butter	
40 g	85% Dark Arcango® chocolate couverture	SPECIAL ORDER
	Ref.20081	

Whip eggs, sugar and inverted sugar together. Once whipped add little by little the cream until fully incorporated. Beside mix cake flour, salt, almond powder and baking powder. Out of the machine, add the first mixture at the melted chocolate. Then pour into the flour mixture and at the end the butter melted. Pour in desired molds and let them covered, into the fridge until next day. Bake at 170°C for 30 minutes aprox. Let to cool.

Praliné coating

1000 g	Almond and hazelnut Praliné	F06.21065, SPECIAL ORDER
375 g	Cocoa butter melted clarified	
150 g	butter	

Mix all ingredients and and pre-crystallize at 23°C.

Finishing

Dip the cakes very cold into the praline coating. Let to set and then sprinkle some praline Gros Grains.