

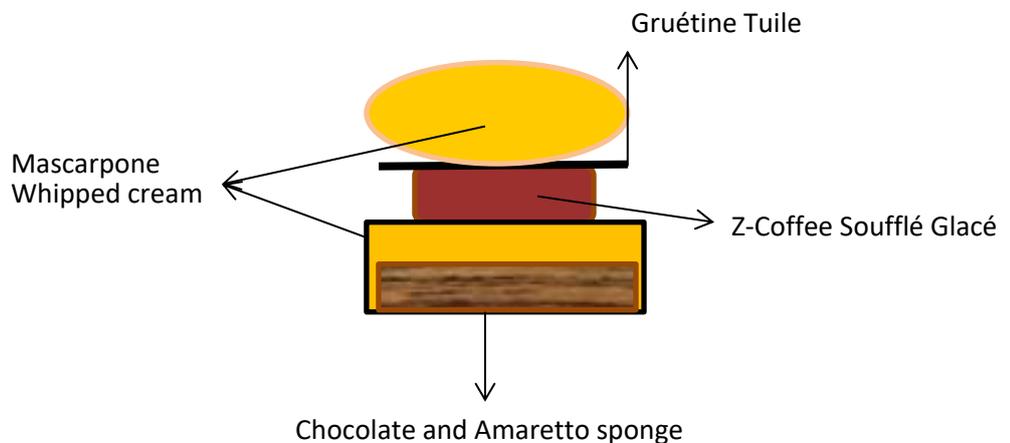
CHOCOMISSU

COMPOSITION

- Soft chocolate sponge cake
- Amaretto syrup
- Z♦Café soufflé glacé
- Mascarpone cream
- Coffee jelly
- Gruétine® tuile
- **Dark Rondine chocolate cup**
Ref. 23470

Decorations

Cocoa powder



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

125 g	Icing sugar
150 g	Butter
150 g	70% Dark Yzao® chocolate couverture SPECIAL ORDER
7	Egg yolks
7	Egg whites
125 g	Sugar
150 g	Flour

Put icing sugar and butter in the kitchen aid or kenwood bowl and mix with the paddle until emulsified. Add the chocolate melted but not so hot. Then add the egg yolks and keep mixing at medium-high speed until get a smooth texture. Whip egg whites with sugar until get nice soft picks meringue. Add the meringue on the previous mixture carefully and then the flour also with the spatula carefully. Pipe the mix on a baking tray with parchment paper and bake at 180°C for 12 minutes approximately.

Amaretto Syrup

Coffee expresso	200 g
Syrup 50%	50 g
Amaretto	30 g

Mix all ingredients.

Soufflé glacé au chocolat et café

150 g	Z♦Café Ref. 20200
140 g	Egg yolks
125 g	Sugar
125 g	Milk
200 g	Semi whipped cream

Whip the egg yolks with the sugar. Then bring milk to boil and pour onto the previous mixture little by little and stirring constantly. Bring the mixture at 60°C, remove from the heat and whip on the Kitchen Aid at medium speed. Add the chocolate and keep mixing until get the mixture cold. Fold into the semi-whipped cream carefully using a rubber spatula and put it into the desired molds.

Mascarpone cream

300 g	Cream 35% M.G.
300 g	Mascarpone cheese
90 g	Sugar
70 g	Egg yolks
4 g	Gelatin (2 sheets) SP130

Mix yolks and sugar. Heat the cream and then pour onto the previous mixture. Bring to the heat and cook at 83°C stirring constantly with a spatula. Remove from the heat, add the bloomed gelatin sheets and then mix with the Mascarpone cheese until get it smooth and homogeneous. Let the mix rest in the fridge for 12 hours and then whip the mixture into the whipping machine.

Coffee jelly

400 g	Water
100 g	Simple syrup
10 g	Cocoa powder COC6250
10 g	Coffee extract
6 g	Kappa carreegeenan

Mix all ingredients and bring to boil. Pour in a tray 1 cm thickness and let to set. Cut in cubes and use.

Finishing

Place the chocolate sponge already soaked with the Amaretto Syrup into the Round Dark chocolate shell. Fill it with the mascarpone whipped cream and make it flat. Let to set into the fridge. For the service, place the soufflé glacé on top. Then place the Gruétine tuile on top of the soufflé glacé and pipe some Mascarpone cream on top of it. Dust with cocoa powder and serve.