



EARL GREY HAZELNUT TRAVEL CAKE

Hazelnut Earl Grey Travel Sponge

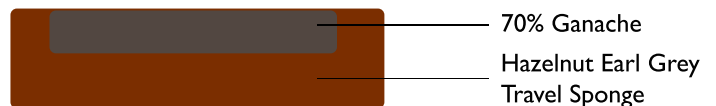
Egg Whites (A)	55g
Fine Sugar	35g
Raw Hazelnut Powder	100g
Icing Sugar	65g
Earl Grey Powder	5g
Corn Starch	11g
Egg Yolks	15g
Egg Whites (B)	50g
Butter	90g
Pâtissier Artisan Dark 64% Concentrate	60g

1. Whisk a hard peak meringue with Egg Whites (A) and Fine Sugar.
2. Concurrently, boil the Butter.
3. Mix the rest of the ingredients by hand to get a smooth paste and add in the melted Butter.
4. Gently add in the meringue and mix.
5. Pour 220g / mould and bake at 165°C for 25 minutes.
6. Freeze and unmould.

70% Ganache

Cream	350g
Trimoline	45g
Sorbitol	9g
Pâtissier Artisan Dark 70% Chocolate	520g
Butter	75g

1. Boil Cream with Sorbitol and Trimoline before pouring over Pâtissier Artisan Dark 70% Chocolate.
2. Hand blend and add Butter at 40°C.
3. Hand blend again.
4. Spread at 3mm and freeze before cutting.



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