Pâtissier

CHOCOLATE PIE

Dark Chocolate Pie

Dark Chocolate Glazing

Pâtissier Artisan Dark 61%.....100g
Pâtissier Gourmand Dark.....200g
Olive Oil.....10g
Chopped Almond.....100g
Melt dark chocolate and dark compound together, add in olive oil and fold in dried strawberry. Glaze at 35-40℃

Dark Chocolate Butter Cream

Unsalted Butter 250g
Pâtissier Gourmand Dark Filling.....150g
Pastry Cream.....100g
Beat the butter and mix all ingredients together.

Peanut Milk Chocolate Pie

Milk Chocolate Glazing

Pâtissier Artisan Milk 40%.....100g
Pâtissier Gourmand White.....200g
Olive Oil.....10g
Chopped Peanut.....100g
Melt dark chocolate and dark compound together, add in olive oil and fold in dried strawberry. Glaze at 35-40℃

Peanut Butter Cream

Unsalted Butter 250g
Peanut Butter.....150g
Pastry Cream.....100g
Beat the butter and mix all ingredients together.

Straberry White Chocolate Pie

White Chocolate Glazing

Pâtissier Artisan White 31%. 100g
Pâtissier Gourmand White.....200g
Olive Oil.....10g
Chopped Dried Straberry.....20g
Melt dark chocolate and dark compound together, add in olive oil and fold in dried strawberry. Glaze at 35-40℃

Straberry Butter Cream

Unsalted Butter 250g
Straberry Jam.....150g
Pastry Cream.....100g
Beat the butter and mix all ingredients together.

Sponge Cake

Egg White (1).....500g
Sugar (1).....225g
Salt (1).....1g
Tartar (1).....2g
Egg (2).....150g
Milk (2).....90g
Soybean oil (2).....90g
Cake flour (2).....250g
Baking Powder (2).....5g
Egg Yolk (2).....250g
Lemon Juice (2).....2g
1.Mix all (2) ingredients.
2.Pour all (1) ingredients into mixer and mix till hard peak, blend in (2)
3. Upper temperature 230℃, lower temperature 160℃, bake 8-10 minutes.