



## SUNSET CHOCOLATE CAKE

### Brownie Sponge Compound

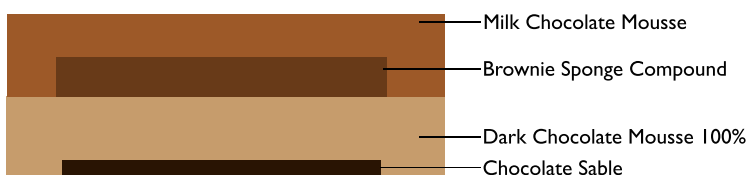
|                                                    |      |
|----------------------------------------------------|------|
| Pâtissier Gourmand Dark Compound .....             | 151g |
| Unsalted Butter .....                              | 257g |
| Salt .....                                         | 0.7g |
| Eggs .....                                         | 90g  |
| Brown Sugar .....                                  | 227g |
| All-Purpose Flour .....                            | 106g |
| Pâtissier Artisan Alkalised Cocoa Powder 22-24% .. | 15g  |
| Egg Whites .....                                   | 136g |
| Sugar .....                                        | 15g  |

1. Melt Pâtissier Gourmand Dark Compound , Unsalted Butter and Salt together.
2. Whip Eggs and Brown sugar until fluffy.
3. Sift All-Purpose Flour and Pâtissier Artisan Alkalised Cocoa Powder 22-24%. Add all mixture together.
4. Lastly whip Egg Whites and Sugar and fold into mixture.
5. Bake 180°C for around 20 minutes.

### Milk Chocolate Mousse

|                                            |      |
|--------------------------------------------|------|
| Mass Gelatin .....                         | 35g  |
| Sugar .....                                | 80g  |
| Egg Yolk .....                             | 103g |
| Pâtissier Artisan Milk 40% Chocolate ..... | 268g |
| Cream .....                                | 55g  |
| Whipped Cream .....                        | 492g |

1. Make a Pate Bombe with Egg Yolk and Sugar.
2. Warm Cream, Pâtissier Artisan Milk 40% Chocolate and Mass Gelatin together.
3. Mix all together and fold into Whipped Cream



### Chocolate Sable

|                                                       |      |
|-------------------------------------------------------|------|
| Unsalted Butter .....                                 | 110g |
| Sea Salt .....                                        | 2g   |
| Sugar .....                                           | 90g  |
| Egg Yolk .....                                        | 50g  |
| All-Purpose Flour .....                               | 120g |
| Pâtissier Artisan Alkalised Cocoa Powder 22-24% ..... | 10g  |
| Baking Powder .....                                   | 5g   |
| Pâtissier Artisan Dark 70% Chocolate .....            | 30g  |

1. Melt Pâtissier Artisan Dark 70% Chocolate and mix all the other ingredients together.
2. Roll the mixture to 0.4 cm.
3. Bake at 180°C around 10-15 minutes.

### Dark Chocolate Mousse 100%

|                                            |      |
|--------------------------------------------|------|
| Sugar .....                                | 134g |
| Pâtissier Artisan Dark 58% Chocolate ..... | 410g |
| Cream .....                                | 92g  |
| Whipped Cream .....                        | 680g |
| Egg Yolks .....                            | 161g |
| Pâtissier Artisan 100% Cocoa Mass .....    | 22g  |

1. Create a Cream Anglaise with Cream, Sugar and Egg Yolks.
2. Pour the Cream Anglaise into Pâtissier Artisan Dark 58% Chocolate and Pâtissier Artisan 100% Cocoa Mass.
3. Fold the mixture into whipped cream.

### Chocolate Colour Spray

|                                             |      |
|---------------------------------------------|------|
| Pâtissier Artisan White 31% Chocolate ..... | 100g |
| Pâtissier Artisan Cocoa Butter .....        | 100g |
| Coloured Powder .....                       | 10g  |

1. Melt Pâtissier Artisan White 31% Chocolate and Pâtissier Artisan Cocoa Butter together.
2. Add Coloured Powder and spray as desired,

