



CHOCOLATE BLOSSOM

White Sponge

Egg Yolks	181g
Eggs	6 Nos.
Sugar	287g
All Purpose Flour	170g
Corn Flour	60g

1. Whip egg yolks, eggs and sugar until fluffy.
2. Fold in all purpose flour and corn flour.
3. Bake at 180°C for approx. 10 to 15 mins.

White Chocolate Mousse

Cream	114g
Pâtissier Artisan White 31%	310g
Gelatine Leaf	4g
Whipped Cream	571g

- 1.) Make a ganache using cream and Pâtissier Artisan White 31%, then add in bloomed gelatine.
- 2.) Lastly, fold in whipped cream and set aside.

Strawberry Coulis

Sugar	245g
Strawberry Puree	735g
Gelatine Leaf	20g

1. Boil sugar and strawberry puree together.
2. Add in bloomed gelatine, mix and leave to cool.

Chantilly Chocolate 64%

Cream	500g
Pâtissier Artisan Dark 70%	450g
Whipped Cream	1000g

1. Boil cream and pour in Pâtissier Artisan Dark 70% to make a ganache.
2. Fold in whipped cream and set aside.

Orange Glaze

Water	107g
Sugar	214g
Glucose Syrup	214g
Condensed Milk	142g
Masse Gelatin	100g
Pâtissier Artisan White 30%	214g
Orange Coloured Powder	7g

1. Boil water, sugar and glucose syrup together until 103°C.
2. Add in condensed milk and Pâtissier Artisan White 30%, followed by masse gelatin.
3. Lastly, add in orange coloured powder and glaze the assembled cake at 40°C.

