



LUXE

Dark Chocolate Cheese Cake

Stevia	90g
Water	30g
Egg Yolks	50g
Cream Cheese	260g
Masse Gelatine	45g
Cream	330g
Pâtissier Artisan Dark 55% Couverture (No Added Sugar)	175g

1. Using a Bain-marie for Cream Cheese and Stevia until smooth texture is formed.
2. Make a Pate A Bombe with Stevia, Water and Egg Yolks.
3. Mix both mixture and add melted Pâtissier Artisan Dark 55% Couverture (No Added Sugar) and Masse Gelatine.
4. Fold in whipped Cream.

Chocolate Sponge

Egg Whites	220g
Stevia	200g
Egg Yolks	175g
Cake Flour	120g
Corn Starch	20g
Unsalted Butter	30g
Pâtissier Artisan Alkalised Cocoa Powder (10 - 12%)	40g

1. Whisk Egg Whites and Sugar until firm peaks before adding Egg Yolks gradually and then finished with sieved Flour, Corn Starch and Pâtissier Artisan Alkalised Cocoa Powder (10 - 12%).
2. Sponge will be divided into round shapes of 60 x 40 cm tray by scaling at 800g per tray.
3. Bake at 200°C for 12 to 15 minutes (fast baking to keep the moist texture) then set aside to rest.

Chocolate Shortbread

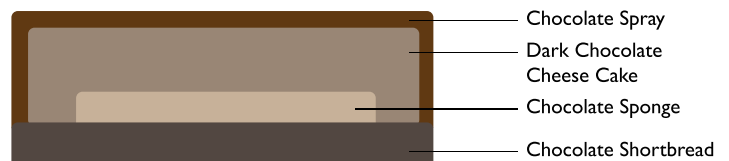
Butter	265g
Salt	5g
Stevia	215g
Egg Yolks	120g
Flour Type 55	290g
Pâtissier Artisan Alkalised Cocoa Powder (10 - 12%)	25g
Baking Powder	12g
Pâtissier Artisan Dark 55% Couverture (No Added Sugar)	70g

1. Melt the Butter with the Salt and Stevia before adding the Egg Yolks.
2. Add the Flour with Pâtissier Artisan Alkalised Cocoa Powder (10 - 12%) and Baking Powder before the melted Pâtissier Artisan Dark 55% Couverture (No Added Sugar).
3. Let it rest in chiller and roll to 2mm and cut it to desired shape.
4. Bake at 150°C for 10 to 15 minutes.

Chocolate Spray

Pâtissier Artisan Dark 55% Couverture (No Added Sugar)	500g
Pâtissier Artisan Cocoa Butter	250g

1. Melt Pâtissier Artisan Dark 55% Couverture (No Added Sugar) and Pâtissier Artisan Cocoa Butter together. It is now ready to be spray.



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