



DOUBLE CHOCOLATE

Cocoa Crunchy

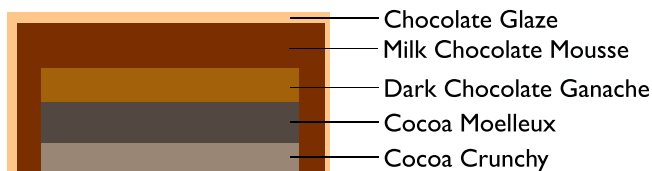
Flour T55	90g
Unsalted Butter	50g
Icing Sugar	30g
Almond Powder	12g
Pâtissier Artisan Alkalised Cocoa Powder (10-12%)	8g
Whole Eggs	16g
Pâtissier Artisan Dark 70% Concentrate	90g

1. Cream Butter, Icing Sugar, Almond Powder and Pâtissier Artisan Alkalised Cocoa Powder (10-12%).
2. Add in Eggs and mix.
3. Add in the Flour and continue kneading till dough is smooth.
4. Roll half at 4mm and bake at 160°C for 18 minutes.
5. While still hot (just out from the oven), pour in the mixing bowl equipped with paddle and mix using low speed with Pâtissier Artisan Dark 70% Concentrate to get a paste.
6. Spread 3mm on a tart and cut at 6mm.

Cocoa Moelleux

Flour T55	16g
Pâtissier Artisan Alkalised Cocoa Powder (22-24%)	16g
Egg Yolks	72g
Unsalted Butter	31g
Egg Whites	72g
Fine Sugar	72g

1. Whisk a hard peak meringue with Egg Whites and Fine Sugar.
2. Add in the Egg Yolks and then Pâtissier Artisan Alkalised Cocoa Powder (22-24%) and Flour.
3. Finish the mix with the melted Butter.
4. Spread on a tray at 175°C for 9 minutes. Pour into 280g/130mm rings.



Dark Chocolate Cremeux

Whipping Cream 35%	294g
Fine Sugar	36g
Egg Yolks	36g
Fish Gelatin (200 Bloom)	3g
Cold Water	18g
Pâtissier Artisan Dark 70% Chocolate	110g

1. Boil Cream, Sugar and Egg Yolks.
2. Add in soaked Gelatin and Pâtissier Artisan Dark 70% Chocolate.
3. Pour 25g per insert.

Milk Chocolate Mousse

Full Cream Milk	132g
Egg Yolks	37g
Fine Sugar	25g
Fish Gelatin (200 Bloom)	2g
Cold Water	12g
Pâtissier Artisan Milk 36% Chocolate	100g
Pâtissier Artisan Dark 70% Chocolate	20g
Whipping Cream 35%	165g

1. Boil Milk, Egg Yolks and Sugar.
2. Add in soaked Gelatin, Pâtissier Artisan Milk 36% Chocolate and Pâtissier Artisan Dark 70% Chocolate and hand-blend.
3. Cool down to 32°C before gently mixing with the Whipping Cream 35%.
4. Pour 220g/ Ring 140mm. Place the insert.

Chocolate Glaze

Sugar	375g
Glucose	300g
Water	150g
Fish Gelatin	20g
Cold Water	120g
Condensed Milk	200g
Pâtissier Artisan Dark 64% Couverture	225g

1. Boil Sugar, Glucose and Water.
2. Add in soaked Gelatin, Condensed Milk and Pâtissier Artisan Dark 64% Couverture.
3. Hand-blend and store. Use at 25-30°C.



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