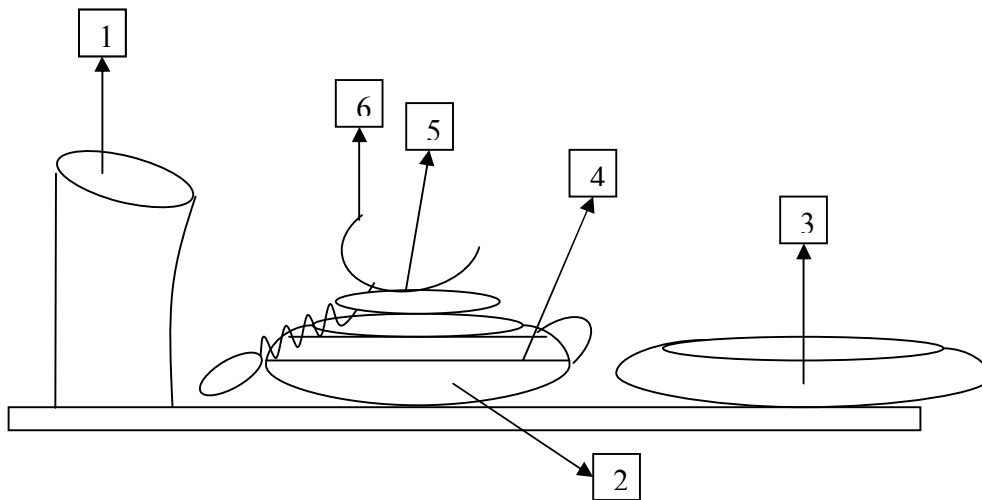


“Fashion’s Taste”



- 1- CHOCOLATE SAUCE
- 2- CHOCOLATE SORBET
- 3- CRUMBLE
- 4- CHOCOLATE COFFEE CRISPY
- 5- WHIPPED CREAM QUENELLE
- 6- CHOCOLATE CURL

Chocolate sauce:

Whole milk 250g
Heavy cream 25g
Fleur de Cao 70% 45g
Cocoa powder 45g

Heat milk and cream together, then pour over the chocolate.
Mix well and sift the mixture, set aside.

Chocolate sorbet:

Whole milk 500g
Granulated sugar 100g
Fleur de Cao 70% 100g
Cocoa powder 100g

Heat whole milk and sugar, pour over the chocolate.
Sift the mixture then keep in blast freezer at least 2 hours.
Pack the sorbet at the last minute.

Crumble:

Butter 300g
Granulated sugar 300g
All purpose flour 300g
Almond flour 225g

Mix butter until really soft.

Mix butter and sugar together until it turns white.

Add the flour and almond flour, do not over mix, set aside in a fridge.

Spread the dough at 1 cm then cut a little cube, bake 25' at 150°C.

Chocolate coffee crispy:

Chocolate Guayaquil 64% 100g
Paillete feuilletine 100g
Nescafe 1g

Melt chocolate then add feuilletine and Nescafe.

Set aside on sheet pan.