

SWEET STAGE

Description:

It's a layered dark chocolate mousse cake with a hint of orange, almond mousse, chocolate almond dacquoise and whole sour cherry compote. The cake is surrounded by Pop rock for an exciting last bite. Sour cherries are kept whole and semi jellified to give a contrast of texture as well as flavor with the creamy and slightly bitter layer of almond mousse. Dark chocolate mousse is lightly flavored with orange zest and cointreau and coated with a dark chocolate glaze. It's decorated with dark chocolate women walking on a ruby red chocolate half-sphere, wearing a red chocolate hat.



Chocolate almond dacquoise:

Sugar	280g
Egg white	280g
Almond powder	280g
Dark couverture 58% mi ameres	160g

Method:

- Toast almond powder, let cool down to room temperature
- Melt chocolate at 50°C, make French meringue with tempered egg whites and sugar
- Fold in almond powder then chocolate, spread in flexipan 60/40, bake 170°C (convection oven) 12 min, cut 1 ring 160mm and 1 ring 150mm

Almond mousse:

Almond paste 70%	67g
Amaretto	34g
Cream	200g
Gelatin	2.5g

Method:

- Mix almond paste with amaretto until smooth, add gelatin and fold whipping cream
- Pour 120g in 150mm cake ring and put 150mm dacquoise on top, blast freeze

Sour cherry jelly:

Sour cherry iqf	400g
Sugar	100g
Gelatin	5g

Method:

- Make sure sour cherries are totally defrosted, boil with sugar for 5 min
- Add soaked gelatin, strain cherries (keep juice in another container)
- Pour 120g cherries in 150 flexipan with 30g of juice, blast freeze



Dark chocolate mousse:

Dark couverture 64% carma	250g
Egg yolk	100g
Sugar	60g
Water	30g
Cointreau 60%	12g
Whipped cream	400g
Gelatin	5g
Orange zest	1pc

Method:

- Melt chocolate, make a sabayon with egg yolks, sugar and water, whip cream soft peak
- Add orange zest to the cream, combine sabayon with melted chocolate (50°C), gelatin and cointreau then fold whipped cream
- Pipe in cake ring for upside down assemblage

Dark chocolate glaze:

Whipping cream	200g
Sugar	200g
Glucose syrup	200g
Water	300g
Dark chocolate st domingue 70%	100g
Cocoa powder	150g
Red color for chocolate	1g
Gelatin	35g

Method:

- Boil water and cream, mix cocoa powder, red color and sugar then pour in liquid and boil again
- Add chocolate, glucose syrup and soaked gelatin. Blend with hand mixer until smooth and shiny

Using temperature: 45°C

