

Lust

Lust (chocolate pastry)

The cake is built from a crispy chocolate base. Layers of chocolate biscuit with Cacao Barry Madirofolo madagascar and 2 types of cremeux cause a smooth perception. Also a Dark chocolate mousse will contribute to this. Later on the cake will be finished with a chocolate ganache. The decoration will be a "treat" for the eye!



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Chocolate Pastry ingredients

800 gr butter
180gr sugar
60 gr cacaopowder
200 gr flour
200 gr hazelnutpowder
6 gr seasalt
18 gr grue de cacao
18 gr pieces of hazelnut

CONSTRUCTION MANNER

Curl the butter and sugar smooth. Add the seven powder of hazelnut, flour and cacaopowder. Add the seasalt, hazelnut and nibs and bake them.

Chocoladebiscuit ingredients

150 gr egg yolk
75 gr sugar
50 gr Madirofolo 62% Madagascar
180 gr egg white
50 gr sugar
10 gr chocolate 100%

CONSTRUCTION MANNER

Mix the egg yolk with a little bit sugar. Mix the egg white with the sugar. Add the egg yolk step by step by the 62% + 100% chocolate.

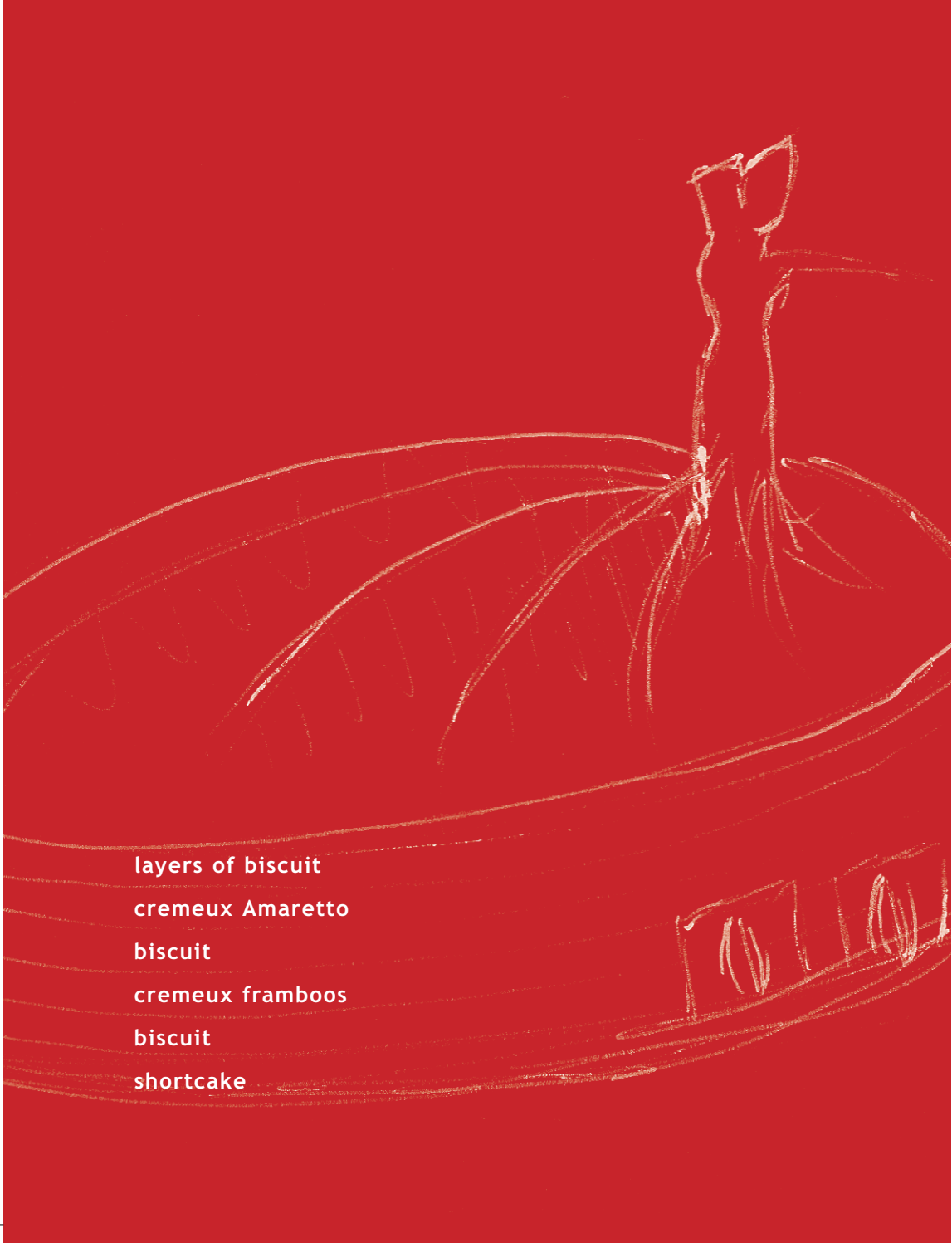
Angbise Amaretto ingredients

400 gr cream
400 gr whole milk
Tahiti vanilla, 1/2 pieces
100 gr sugar
150 gr egg yolk
10 gr leaves of gelatine
25 gr almond mix
150 gr Amaretto

CONSTRUCTION MANNER

Heat the milk, cream and almond mix. Mix and heat up the sugar and egg yolk. Combine them and add the gelatine. After that add the Amaretto.

Lust



layers of biscuit

cremeux Amaretto

biscuit

cremeux framboos

biscuit

shortcake

Lust

Cremeux framboos ingredients

750 gr puree of raspberries
150 gr sugar
150 gr egg
150 gr egg yolk
150 gr cream
10 gr leaves of gelatine
20 gr pieces of raspberries

CONSTRUCTION MANNER

Cook the puree of raspberries. Mix the eggs, egg yolk and sugar and heat this. Add the puree of raspberries and heat them also up to 80 degrees celsius. Add the soaked gelatine and mix them with butter.

Mousse pure chocolade ingredients

300 gr Saint Dominique Origine 70%
100 gr egg yolk
300 gr sugar > Pak a Bombe
125 gr water
975 gr cream

CONSTRUCTION MANNER

Cook the sugar and water to sugarsiroop. Mix the egg yolk and add the sugarsiroop. Add melted chocolate. Gently add whipped cream.

