

NEW YEAR RECIPE



sihi
CHOCOLATERIE

WINTER DARK DECADENCE

Ingredients

Sponge

180g all purpose flour

200g sugar

25g Sihi Cacao Powder

6g Baking Soda

200g Water

75g Coconut Oil

3g Lemon Juice

Dark Chocolate Ganache

170g Sihi 56% Dark

200g Coconut Milk

Directions

Sponge

Weigh all ingredients. Mix the dry ingredients and sieve to get a thoroughly mixed powder. Combine the wet ingredients and allow to age for 10 mins. Bake the mixture at 170C for 30 mins.

Dark Chocolate Ganache

Heat coconut milk, add chopped Sihi 56% Dark and blend together to form a smooth emulsion

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Ingredients

Strawberry Gel
30g Strawberry puree
20g Sugar

Hazelnut Praline
20g Hazelnut
10g Sugar
5g Water

Directions

Strawberry Gel
Cook Strawberry puree and sugar together until it forms a thick consistency. Allow to cool.

Hazelnut Praline
Combine all ingredients together in a pan. Place the pan on medium heat until the water is evaporated. Ensure to stir continuously. Once the water has evaporated, reduce the heat and caramelize hazelnuts to the consistency you like.

Plating
Bring all the ingredients as in the image. Or get inspiration from some of the greatest creations listed on pinterest under Michelin starred desserts. Have a super sweet 2019 :)