

VALENTINE

ENTREMET RECIPE



A dense layer of Dark Chocolate Mousse encapsulated in a rich Hazelnut Ganache and Cacao Sponge. Further layered on with a delicate and crunchy hazelnut glaze and red cocoa butter.

CACAO SPONGE

180g All Purpose Flour
200g Sugar
25g Cacao Powder
6g Baking Soda
180g Water
75g Coconut Oil
3g Lemon Juice

Mix the dry Ingredients and sieve together. Combine it with wet ingredients and allow to age for 10 mins. Bake the mixture at 170 Degrees Celcius

DARK CHOCOLATE MOUSSE

175g 55% Sihi Dark
50g Pasteurized Egg Yolk
250g Whipping Cream
5g Gelatine

Melt 55% Sihi Dark in a bowl. In a seperate bowl whip cream to soft peak consistency and store in refrigerator. Slightly warm egg yolk and temper with Gelatine. Combine this with melted Sihi Dark and Whipped Cream

HAZELNUT GANACHE

100g 55% Sihi Dark
50g Hazelnut Paste
50g Cream

Boil Cream and add to chopped 55% Sihi Dark and hazelnut paste. Blend the mixture thoroughly

CRUNCHY HAZELNUT GLAZE

150g Heavy Cream
100g 55% Sihi Dark
30g Roasted Chopped Hazlenuts

Boil heavy cream and add to chopped 55% Sihi Dark. Blend thoroughly. Add Chopped hazelnuts

ASSEMBLY

On the baked Cacao Sponge Layer, Pour a layer of Hazlenut Ganache and allow to set. Cut out hearts using a cookie cutter. In a silicon 3D heart mold, pipe dark chocolate mousse and insert the cut out hearts of Sponge and Ganache layer. Allow to set. Once set, demould and layer half the cake with crunchy hazelnut glaze.