



## NOIR DE LUXE

### Craquelin

Flour Type 45 .....	100g
Light Brown Sugar .....	100g
Butter .....	100g

1. Mix the Butter, the Light Brown Sugar, and the Flour until you get a smooth dough. Shape dough accordingly and lay them on a baking paper sheet. Cover with a second sheet and roll out the dough and set aside in the fridge.
2. Bake at 170 °C for 10 to 15 minutes.

### Pate a Choux M

Whole Milk .....	164g
Water .....	164g
Sugar .....	6g
Salt .....	6g
Unsalted Butter .....	154g
All Purpose Flour .....	184g
Eggs .....	327g

1. Boil Water, Milk Salt, Sugar and Butter.
2. Then add the Flour and cook a little on a stove.
3. Pour in a mixer then add the Eggs one by one until it reaches the soft consistency.
4. Pour the mix in a pastry bag and pipe in half moon shape.
5. Cook at 220°C for 25 minutes.
6. Dry at 160°C using bread oven or 180°C convection for 20 minutes.

### Whipping Cream Vanilla

Cream .....	250g
Vanilla Beans .....	1 nos.
Sugar .....	40g
Masse Gelatine .....	25g
Cream .....	200g

1. Warm the 250g Cream with the Vanilla. Let it infuse for few hours.
2. When cool down to 35°C, add the Sugar and Gelatine Masse.
3. Whip the 200g Cream.
4. Add all components together.

### Pastry Cream

Milk .....	607g
Sugar .....	107g
Egg .....	106g
Egg Yolks .....	38g
Pastry Cream Hot Process .....	61g
Butter .....	61g
Vanilla Beans .....	1 nos.

1. Bring Milk to Boil with the Vanilla Bean. Mix the Egg Yolks and Eggs with half of Sugar. Add the second half of Sugar to the Milk and mix the Pastry Cream Hot Process to the Egg mix.
2. Pour some hot Milk to the Egg mix then pour all the Egg mix to the boiling Milk.
3. Cook the whole mix for 5 minutes or until boiling.
4. Pour the Cream in a mixing bowl and add the Butter. Pour in plastic container with clean film.



## Chocolate Cocoa Nibs Glaze

Pâtissier Gourmand Dark Compound .....	666g
Pâtissier Milk 36% Chocolate .....	265g
Grape Seed Oil .....	99g
Pâtissier Cocoa Nibs .....	172g

1. Melt Cacao Ivory Milk 36% Chocolate and Pâtissier Gourmand Dark Compound with Grape Seed Oil.
2. Add Pâtissier Cocoa Nibs into glaze.

