Pâtissier

LOVE IN THE AIR

Chocolate Sponge

Egg Yolks	256g
Eggs	427g
Sugar	451g
All Purpose Flour	200g
Pâtissier Cocoa Powder 22/24	80g
Corn Flour	84g

1. Whip egg yolks, eggs and sugar together until fluffy.
2. In another bowl, mix all dry ingredients. Then, fold in the egg mixture evenly.
3. Bake at 180°C for approx. 15 mins.

Dacquoise Sponge

Egg Whites	277g
Sugar	424g
Almond Meal	164g
All Purpose Flour	80g
Pâtissier Dark Chocolate Chips	120g

1. Whip egg whites and 212g of sugar together to form an Italian Meringue.
2. Mix almond meal, all purpose flour, Pâtissier Dark Chocolate Chips and remaining sugar in a separate bowl. Fold the mixture into Italian Meringue.
3. Bake at 180°C for approx. 10 to 12 mins.

Berry Compote

Frozen Berries	100g
Mixed Berries Puree	250g
Sugar	87g
Lemon Juices	5g
Pectin	2g

1. Place a saucepan over a medium heat. Add in frozen berries and mixed berries puree, coat them evenly with 77g of sugar, bringing them to the boil.
2. Stir until all the sugar dissolves and bubbles start to appear on the sides of the pan. Add in lemon juices.
3. Mix the remaining 10g of sugar with pectin and add into the berry mixture, continue cooking until it boils.

Pave Cream

Cream	800g
Pâtissier Artisan Dark 58%	200g

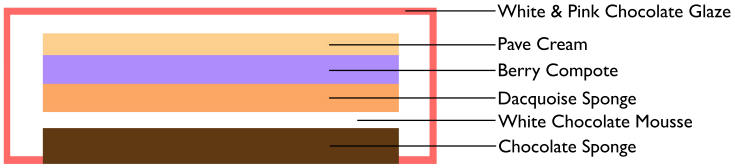
1. Boil cream and pour into Pâtissier Artisan Dark 58%.
2. Mix evenly and let it rest overnight in the chiller.
3. Whip it when needed.

White Chocolate Mousse

Cream	114g
Pâtissier Artisan White 31%	310g
Gelatine Leaf	5g
Whipped Cream	571g

1. Boil cream and pour into Pâtissier Artisan White 31%, add in bloomed gelatine and mix evenly.
2. Lastly, fold in whipped cream and set aside for use.

White & Pink Chocolate Glaze

Water	321g
Sugar	642g
Glucose Syrup	642g
Condensed Milk	428g
Masse Gelatine	300g
Pâtissier Artisan White 31%	642g
Pink Coloured Powder	21g

1. Boil water, sugar and glucose syrup to 103°C.
2. Add in condensed milk, masse gelatine and Pâtissier Artisan White 31%, stir until even.
3. Lastly, add in pink coloured powder and glaze at 40°C.