



CHOCOLATE MOUSSE CAKE

Chocolate Bavaoise

Milk	322g
Egg Yolks	95g
Sugar	100g
Pâtissier Artisan Dark 74%	322g
Cream	645g
Gelatine Leaf	9g

1. Boil Milk. Mix egg yolks and sugar, then temper with boiled milk and return to pot to cook until thickened.
3. Strain the milk mixture into Pâtissier Artisan Dark 74% and emulsify. Add in bloomed gelatine.
4. Whip cream until medium stiff peaks, and fold into chocolate mixture.

Chocolate Cremeux

Cream	240g
Egg Yolks	52g
Sugar	25g
Pâtissier Artisan Milk 40%	88g
Pâtissier Artisan Dark 70%	88g
Gelatine Leaf	5g

1. Boil cream. Whisk egg yolks with sugar, temper with boiled cream. Return to pot and cook until 85°C.
2. Strain cream mixture onto Pâtissier Artisan Milk 40% and Pâtissier Artisan Dark 70%.
3. Add in bloomed gelatine. Emulsify with a hand blender. Leave to cool slightly before pouring into ring moulds. Store in freezer to set completely.



Pave Sponge

Egg Yolks	245g
Sugar	125g
Egg Whites	441g
Sugar	216g
Cocoa Powder	100g

1. Whip up egg yolks and sugar in a bowl until fluffy.
2. In a separate bowl, pour sugar into egg whites to make an Italian meringue.
3. Mix 1/3 of cocoa powder into the egg yolk mixture follow by 1/3 of the meringue. Repeat this step till both cocoa powder and meringue are fully combined with the egg yolk mixture.
4. Spread onto a line baking tray and bake at 200°C for approx. 10 mins.

Hazelnut Streusel Base

Toasted Hazelnut	150g
Brown Sugar	175g
Butter	175g
Cocoa Mass	75g
Plain Flour	175g
Salt	2g
Hazelnut Meal	220g

1. Chop the toasted hazelnut into small pieces.
2. In a mixer bowl with beater attachment, mix brown sugar with butter until completely homogenized. Melt cocoa mass, and mix into batter.
3. In another bowl, mix the remaining ingredients and toasted hazelnut together. Add into batter to form dough.
4. Roll streusel to 4mm thickness; keep in the freezer to firm up.
5. Cut streusel dough using a cake ring and bake at 180°C for 8 mins.

