



BELLE

### Brownie Sponge

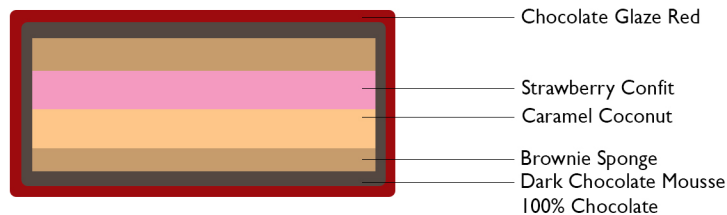
|   |      |
|---|------|
| Pâtissier Artisan Dark 70% Chocolate .....                | 149g |
| Butter .....  | 253g |
| Salt .....  | 1g   |
| Egg .....   | 89g  |
| Brown Sugar .....   | 223g |
| Pâtissier Artisan Alkalised Cocoa Powder (22 - 24%) ..... | 104g |
| Egg Whites .....  | 134g |
| Sugar .....   | 15g  |
| Pâtissier Dark 44% Chocolate Chips .....                  | 21g  |

1. Melt the Pâtissier Artisan Dark 70% Chocolate, Butter and Salt.
2. Whip the Egg and Brown Sugar.
3. Add the Flour and Pâtissier Artisan Alkalised Cocoa Powder (22 - 24%).
4. Whip the Egg Whites and Sugar before adding everything together with the last of the Egg Whites.
5. Pour in a tray and bake at 177°C for 20 minutes.

### Caramel Coconut

|                     |        |
|---------------------|--------|
| Sugar .....         | 145g   |
| Cream .....         | 145g   |
| Vanilla Beans ..... | 3 nos. |
| Butter .....        | 211g   |
| Coconut Paste ..... | 50g    |

1. Cook the Sugar to caramel colour.
2. Add the Cream, Vanilla Beans, Butter and Coconut Paste.
3. Bring to boil.



### Strawberry Confit

|                        |      |
|------------------------|------|
| Strawberry Puree ..... | 150g |
| Cornstarch .....       | 12g  |
| Sugar .....            | 35g  |
| Masse Gelatine .....   | 14g  |

1. Warm the Puree then add the Sugar with Cornstarch and Bring to boil.
2. Add the Masse Gelatine.
3. Pour in the bowl to cool down.

### Dark Chocolate Mousse 100% Chocolate

|   |      |
|---|------|
| Sugar .....                                 | 88g  |
| Pâtissier Artisan Dark 64% Couverture ..... | 266g |
| Cream .....                                 | 60g  |
| Whip Cream .....                            | 441g |
| Egg Yolks .....                             | 105g |
| Pâtissier Artisan Cocoa Mass .....          | 42g  |

1. Make an anglaise with Cream, Sugar and Yolk.
2. Add the Pâtissier Artisan Dark 64% Couverture and the Pâtissier Artisan Cocoa Mass.
3. When cold, add the Whip Cream.

### Chocolate Glaze Red

|  |      |
|--|------|
| Water .....                                | 108g |
| Sugar .....                                | 215g |
| Glucose Syrup .....                        | 215g |
| Condensed Milk .....                       | 143g |
| Masse Gelatine .....                       | 100g |
| Pâtissier Artisan Dark 70% Chocolate ..... | 264g |
| Red Colouring .....                        | 8g   |

1. Cook Sugar, Water and Glucose to 103°C.
2. Add the rest and mix.



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