



CHOCOLAT AU LAIT VERRINE

Milk Chocolate Mousse

Cream	340g
Egg yolks	90g
Pâtissier Artisan Milk 40%	200g
Gelatine Sheet	10g
Whipped Cream	250g

1. Boil cream and cook with egg yolks to 85°C, then pour into Pâtissier Artisan Milk 40%.
2. Add bloomed gelatine into the mixture and fold in whipped cream.

Biscuit Crumble

Unsalted Butter	170g
Brown Sugar	70g
Sugar	55g
Honey	15g
All Purpose Flour	240g
Salt	1.2g
Baking Soda	2.5g
Cinnamon Powder	2.5g

1. Add butter, brown sugar, sugar and honey into a mixer and peddle well.
2. Add in the remaining dry ingredients.
3. Spread the mixture between two sheets of parchment paper to 1/8-inch thickness and bake on a full sheet tray until golden and firm.
4. Cool completely before putting into the food processor and grind into sand. Set aside.

Mango Jelly

Mango Puree	100g
Gelatine Sheet	2g

1. Boil mango puree.
2. Add bloomed gelatine into the mango puree.

Flourless Chocolate Sponge

Egg Yolks	245g
Sugar	125g
Egg Whites	440g
Sugar	215g
Cocoa Powder	100g

1. Whip up egg yolks and sugar in a bowl until fluffy.
2. In a separate bowl, pour sugar into the 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 the mixture is fully combined.

Decorations

Red Currant
Chocolate Twist

