

## Forest Noire – Sweet Amarena

### 64% Dark Temptation Couverture

# RECIPE

Recipe - 24 cm Square Frame

Portion - 6 pieces

#### **Matrix**

- Moist Sponge
- Rum Syrup
- Cherry Compotes
- 64% Dark Mousse
- Chantilly
- Dark Shaving + Dusting

#### **Moist Sponge**

400	gr	Sugar
180	gr	Unsalted Butter
190	gr	Eggs
320	gr	Cake Flourr
8	gr	Baking Soda
100	gr	Cocoa Powder
400	gr	Fresh Milk

#### **Method**

- 1) Whip butter, sugar until fluffy then add gradually eggs
- 2) Add sieve flour, baking soda and cocoa powder.
- 3) Lastly, fold warm milk into the mixture then ready to spread into a baking tray.
- 4) Bake at 180°C for 20 minutes until moist texture, cool aside.

#### **Rum Syrup**

500	gr	Mineral Sugar
300	gr	Water
160	gr	Rum Liqueur
120	gr	Amarena Syrup
10	gr	Almond Essence

#### **Method**

- 1) Boil water and sugar then add almond essence.
- 2) Lastly, fold in rum and amarena syrup, and store in chiller.

#### **Cherry Compotes**

1000	gr	IQF Frozen Cherry
240	gr	Sugar
30	gr	Maizena
30	gr	Lemon Juice
30	gr	Mineral Water
210	gr	Amarena Syrup
400	gr	Amarena Cherry

#### **Method**

- 1) In pot, start to cook frozen cherry, sugar,
- 2) Add gradually water, maizena and lemon juice until boiling stage.
- 3) Lastly, fold in amarena syrup and the cherry, and store aside to cool.

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#### 64% Dark Mousse

80	gr	Fresh Milk
6	gr	Gelatine Masse
190	gr	Temptation 64
360	gr	Cream

#### Method

- 1) Boil fresh milk and add gelatin masse.
- 2) Pour over the dark couverture to obtain a smooth ganache.
- 3) At 40°C, pour in soft whip cream then ready to finish the mousse. Ready for usage.

#### Gelatin Masse

500	gr	Mineral Sugar
50	gr	Gelatin Powder

#### Method

- 1) Boil water and gelatin powder in sauce pot.
- 2) Strained it then reserved in chiller until set.

#### Chantilly

250	gr	Mascarpone Cheese
450	gr	Cream
50	gr	Icing Sugar
2	gr	Vanilla Powder

#### Method

- 1) Whip cream, icing sugar and vanilla pod.
- 2) Add mascarpone cheese then ready to apply the Chantilly over the cake.

RECIPE