

Flourless Caramel, Almond Progress

72% Dark Sensation Couverture

RECIPE

Recipe - 24 cm Diameter Ring

Portion - 12 pieces

Matrix

- Flourless Sponge
- 72% Dark Ganache
- Sea Salt Caramel
- Liquorish Whip
- Deeping Progress

Flourless Sponge

475	gr	Sensation 72
475	gr	Intense 35
600	gr	Eggs
190	gr	Sugar
300	gr	Sour Cream
20	gr	Cocoa Powder

Method

- 1) Whip eggs, sugar until fluffy then melt both couverture at 40°C.
- 2) Combine together then add sour cream and cocoa powder.
- 3) Pour into stainless steel ring with aluminum foil on button.
- 4) Bake in deck oven 170°C for 20 minutes until moist texture.
- 5) Leave to cool aside before pouring the caramel.

72% Dark Ganache

450	gr	Sensation 72
80	gr	Intense 35
500	gr	Cream
30	gr	Glucose

Method

- 1) Heat up the cream and glucose at 65°C.
- 2) Pour over couvertures to start melting.
- 3) Using hand-held blender to mix till well combined.
- 4) Ready to apply over the flourless sponge.
- 5) Ready to freeze it for a while.

Sea Salt Caramel

80	gr	Clarified Butter
5	gr	Sea Salt
380	gr	Cream
35	gr	Milk Powder
90	gr	Mineral Water
295	gr	Sugar
245	gr	Glucose

Method

- 1) In pot, cook sugar, water, and glucose until 170°C till caramel colour.
- 2) Add the boiling cream, milk powder into it until boiling stage again.
- 3) Pour into mixer bowl then paddle at low speed add sea salt and clarified butter.
- 4) Store in cool place until set.

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Liquorish Whip

480	gr	Cream
320	gr	Intense 35
80	gr	Fresh Milk
24	gr	Gelatine Masse
3	gr	Liquorish Stick

Method

- 1) Boil cream, milk, infused liquorish stick for 8 minutes at 65°C.
- 2) Add gelatin masse then pour over milk couverture.
- 3) Using hand blender to smooth the whip then store for 12 hours in chiller.
- 4) Ready to be whip for proceed decoration on top.

Deeping Progress

200	gr	Almond Sliced
200	gr	Sugar
60	gr	Eggs White
500	gr	Sensation 72
250	gr	Cocoa Butter
100	gr	Intense 35

Method

- 1) Mixed almond, sugar, liquid eggs white then pour into a tray.
- 2) Baked it at 170°C. until golden brown color, leave aside to cool.
- 3) Melt couverture at 45°C. add melt cocoa butter to obtain fluid texture.
- 4) Last fold the crispy chopped almond into the mixture.
- 5) Ready for deeping the cake then surrounded with progress crispy again.

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