

Recipe

MEGHLE MOUSSE CAKE



Ingredients

MOUSSE

400g cream

360g ZA306 milk chocolate

Belcolade

500g Whippak Puratos

10g caraway

10g cinnamon

BISCUIT

500g Tegral sponge cake

BanoPuratos

50g coconut powder

500g eggs

100g water

Notes:

MOUSSE

Heat the cream with spices to infuse the flavors, pour it over the chocolate to make a ganache. Once slightly cooled fold in the whipped cream to make your mousse.

BISCUIT

Mix all the ingredients together at high speed for 8 minutes. Pour in a 60x40cm tray lined with baking sheet.

Bake at 220°-230°C in a deck oven for 8 minutes. Spread a layer of Pralirac Pecan by Patis France mixed with crushed pistachios and almonds on the sponge once cooled and chill it to add extra texture and flavor to your mousse piece.

Recipe

MEGHLE MOUSSE CAKE

Ingredients

CHOCOLATE GLAZE

50g fresh cream

205g glucose Patisfrance

112g ZA306 milk chocolate

Belcolade

90g gelatine mass

350g Miroir neutre Puratos

38g sugar

DECORATION

50g crushed pistachios

50g crushed almonds

5g coconut

10g hone

Notes:

DECORATION

Mix them together and pile on a small disc of chocolate on top of the mousse piece