N+D=?

RECIPE BY DAVID REDON

N+D=?

RECIPE STEP BY STEP

COMPOSITION

METHOD

4 cakes mold JR PILLOW

- Chocolate cake
- Chocolate coating

1 CHOCOLATE CAKE

METHOD

- 335 g Whole eggs
- 200 g Cane sugar
- 2.6 g Sea salt
- 220 gButter
- 45 g Oil
- 278 g **INTENSE 35 Belgian milk couverture chocolate**
- 220 g Flour T55
- 110 g Corn starch
- 11 g Baking powder
- 4.5 g Orange zest
- 13 g Freeze dry raspberries

Whip whole eggs with cane sugar. Meanwhile, melt the chocolate at 45°C, add the butter in pieces, oil and mix to obtain a creamy texture at 25-26°C. Add gradually the sifted powder in the whipped eggs and the zests, then fold in the creamy chocolate preparation and finish with the freeze dry raspberries.

Pipe 360 g in Silikomart mold JR PILLOW, and bake at 160°C during 45 min, close damper. Once removed of the oven, turn over the mold to flatten the surface. Unmold and cool down completely.

2

CHOCOLATE COATING

METHOD

- **Q.N INTENSE 35 Belgian milk couverture chocolate**

Temper the milk couverture chocolate following the tempering curve 40-45 / 27-28 / 31-32°C. The chocolate should be slightly warmer than the appropriate temperature needed for a perfect cristallisation and to avoid cracking.

ASSEMBLY

METHOD

Dip cakes (cake at around 18-20°C) completely in the tempered milk couverture chocolate, put on grid and shake to remove the excess. When the chocolate is fully cristallized, scrap the surface using a metallic brush and engrave initials that you wish. Decorate with sugarpaste lips from LEMAN decorations.