Chocolade-Praliné Nest Cake

RECIPE BY JEROEN GOOSSENS

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RECIPE STEP BY STEP

1 Chocolate Cake

INGREDIENTS

- 135gr egg
- 20gr sugar
- 90gr almond powder
- 90gr sugar
- 20gr butter
- 80gr egg white
- 15gr flour
- 1gr salt
- 30gr cocoa butter

METHOD

This recipe consists of 7 components:

1. Veliche Obsession 30% White chocolate and yellow cocoa butter
2. Veliche Temptation 64% Dark chocolate and 50% cocoa butter
3. Chocolate cake (see method)
4. Baking drops dark and Hazelnut praline (50%-50%)(mixed hot)
5. Veliche Obsession 30% White chocolate and yellow cocoa butter
6. Almond cookie (see method)Caramel base (see method)

- Mix egg, 20gr sugar and almond powder until smooth.
- Beat egg whites with 90gr sugar
- Melt butter until beurre noisette (light brown)
- Add egg mass with foam mass, butter and dry substances together with spatula and fill molds 3/5 full

2

Almond cookie

INGREDIENTS

- 135gr egg
- 20gr sugar
- 90gr almond powder
- 90gr sugar
- 20gr butter
- 80gr eggwhite
- 35gr flour
- 1gr salt
- 4gr orange zest

METHOD

- Mix egg, 20gr sugar and almond powder until smooth.
- Beat egg whites with 90gr sugar
- Melt butter until beurre noisette (light brown)
- Mix egg mass with foam mass, butter and dry substances together with spatula until reaching batter (see further assembly instructions)

3

Caramel base

INGREDIENTS

- 150gr Veliche Hazelnut Praline 65%
- 150gr Veliche Euphoria caramel chocolate
- 150gr Crispy Crunchies
- 2gr salt
- 5gr orange zest

METHOD

- Mix everything at 35˚C (see further assembly instructions)

Assembly

METHOD

- Prepare Recipe 3: Chocolate cake and fill into 6cm diameter semi-circular molds by 3/5. Add 1/5 of baking drops and bake for 12min at 180˚C on mixture Praline.
- Prepare Recipe 6: Almond cookie and pour it to a thickness of 9mm and bake at 190˚C for 8min.
- Prepare Recipe 7: Caramel base and spread to 5mm and top with the baked almond cookie. Chill, cut out into 6cm diameter.
- Place the chocolate cakes on the almond cookie using a little chocolate
- Spray the whole with number 2: Veliche Temptation 64% Dark chocolate and 50% cocoa butter
- Airbrush a plastic sheet (of 20x5cm) with brown, red, and yellow cocoa butter and spray yellow chocolate on it and make dots with a small knife as shown in the picture.
- Use the same plastic with chocolate around the cake. Freeze and then release.
- Decorate with a "nest" of leftover yellow chocolate using a chilled plate and sprayed chocolate on top and immediately "fold in"