



Sustainable Travelling Cake

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## Recipe step by step

### Composition

#### PROCESS

1. Croissant Cake
2. Chocolate Croissant Crispy
3. Caramel Cappuccino Ganache
4. Chocolate Bag

### Croissant cake (for 1 frame 60x40cm)

#### INGREDIENTS

Egg White 540 g  
Sugar 540 g  
Egg Yolk 360 g  
Egg 830 g  
Sugar 1180 g  
Salt 18 g  
Roasted Croissant Powder 1880 g  
Butter 700 g

#### PROCESS

Use the croissants from the day before or freeze the left-over croissants at the end of the day to be able to use them for this recipe. Cut the croissants in 2 and roast around 20 min at 160°C in ventilated oven. Mix in powder when it's cold. Make a meringue with egg white and sugar,

and in same time mix egg yolk with egg, sugar and salt. When the meringue is ready mix croissant powder and hot melted butter to the egg preparation, then add gently the meringue in one step. Pour around 6kg into a frame 60x40cm, and bake around 40min at 160°C in ventilated oven.

## Crispy chocolate croissant (for 1 frame 60x40cm)

### INGREDIENTS

Dark Emotion 58% VELICHE 950 g

Rapeseed Oil 240 g

Salt 6 g

Crushed Roasted Croissant 630 g

### PROCESS

Melt the chocolate, mix with oil and add salt and crushed roasted croissants. Spread out on top of the cake around 1800g per frame 60x40cm.

## Caramel cappucino ganache (for 1 frame 60x40cm)

### INGREDIENTS

Fresh Cream 35% 1350 g

Crushed Coffee Beans 150 g

Caramel Euphoria 31% VELICHE 1650 g

Salt 15 g

**PROCESS**

Boil the cream and add crushed coffee after boiling, cover with plastic film and let infuse for 15min. Sift the coffee and add the missing cream. Warm up at 65°C and pour on chocolate and salt to make a ganache. Blend and let crystallize at room temperature.

## Chocolate bag

**INGREDIENTS**

Caramel Euphoria 31% VELICHE 2000 g

Ivory CHOCODECOR SQ

Powder Black Color LEMAN SQ

Silver powder color LEMAN SQ

**PROCESS**

Make a box in carton of the size of the cake (14x8xh6cm), and cover the side of this box with aluminum foil. Melt and temper the caramel chocolate, spread out a thin layer on aluminum foil 46x15cm, then cover the carton box with this chocolate to make the bag shape. Let Crystallize and take out the aluminum. Roll out at 1mm some ivory chocodecor and stamp your logo using the mix of black and silver color. Cut the shape of a sticker and stick to the bag.

## Montage

**PROCESS**

Cut the cakes at 15,5x7,5cm, pipe the ganache in lines on the top using a "V" nozzle. Decorate with some nice layers

of roasted croissant, and place the chocolate bag on the top.