



Sweet burger

# Sweet burger

## Recipe step by step

### COMPOSITION

#### PROCESS

1. Chocolate Bun
2. Hazelnut Choco Patty
3. Exotic Cheese
4. Marmalade
5. Chocolate Mayo
6. Exotic Ketchup
7. Extra Ingredients

### CHOCOLATE BUN (for 20 buns)

#### INGREDIENTS

Dark Emotion 58% VELICHE 100 g  
Oil 100 g  
Flour T55 250 g  
Dark Brown Sugar 25 g  
Sea Salt 5 g  
Fresh Yeast 15 g  
Egg 150 g  
Full Milk 50 g  
Full Milk 50 g  
White Sesame Seeds QN  
Black Sesame Seeds QN

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### PROCESS

Melt chocolate and mix with oil, then leave to cool and crystallize at 20°C. Mix all the powders with yeast, egg and first portion of milk, for 10 min at the 1<sup>st</sup> speed on your mixer. Then mix for 4 min on the 2<sup>nd</sup> speed. Add the prepared mixture of chocolate and oil, then the last portion of milk and mix again for 4 min at the 1<sup>st</sup> speed and for 2 min on the 2<sup>nd</sup> speed. Now begin knocking back the dough, first for 30min, then stretch and fold for 30 min again and fold again. Scale 30g buns and make nice balls. Leave to proof at 28°C 80% humidity for 2h. Spray some water on the surface and sprinkle sesame seeds before baking at 210°C for 4 min in a ventilated oven.

## HAZELNUT CHOCO PATTY (for 20 steaks)

### INGREDIENTS

Dark Emotion 58, VELICHE 80 g  
Hazelnut Praline 65, VELICHE 320 g  
Sea Salt 4 g  
Crispy Crunchies VELICHE 120 g  
Maltodextrin 160 g

### PROCESS

Melt chocolate and mix with hazelnut praline. Add salt and Crispy Crunchies, then finish in last to add maltodextrin. Make balls of 35g and push in ring Ø7cm to shape them like a burger patty, keeping the texture of the Crispy Crunchies to be realistic. Warm up a pan at 220-240°C and fry the patty for a few seconds on each side, then burn with the side of the steak with a blow torch.

2

3

## EXOTIC CHEESE (for 1 silicon frame 60x40cm / 40 cheeses)

### INGREDIENTS

Passion Fruit Puree 100 g  
Mango Puree 200 g  
Coconut Puree 80 g  
Glucose Powder 80 g  
Gelatin Mass (1/5) 100 g  
Fat Spray SQ

### PROCESS

Warm up all the ingredients to a maximum of 50°C, then pour into a silicone frame with fat spray inside. Let crystallize in the refrigerator and cut squares of 7cm.

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## MARMALADE (for 20 burgers)

### INGREDIENTS

Mango cubes 300 g  
Water 300 g  
Mango Puree 60 g  
Passion Fruit Puree 60 g  
Lime Zests 3 g

### PROCESS

Cook the mango with water to make the mango cubes translucent (like onions). When all the water has evaporated, add the purees and cook again to set to the

right texture. Remove from the heat and add the lime zests.

## CHOCOLATE MAYO (for 20 burgers)

### INGREDIENTS

Dark Emotion 58 VELICHE 20 g  
Hazelnut Praline 65 VELICHE 80 g  
Oil 100 g  
Egg Yolk 18 g  
Soy Sauce 10 g  
Balsamic Vinegar 15 g

### PROCESS

Melt chocolate and mix with praline and oil. Mix yolk with soy sauce and vinegar, then mix with chocolate oil preparation gradually to get the right emulsion for mayonnaise.

## EXOTIC KETCHUP (for 20 burgers)

### INGREDIENTS

Mango Puree 80 g  
Passion Fruit Puree 40 g  
Beetroot Puree (or juice) 40 g  
Balsamic Vinegar 40 g  
Soy Sauce 20 g  
Carrageenan Iota 4 g

### PROCESS

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#### PROCESS

Blend all together in cold process.

## EXTRA INGREDIENTS (for 20 burgers)

#### INGREDIENTS

Roasted Hazelnut 60 g

Black Pepper in Grinder SQ

Fresh Rucola 60 g

#### PROCESS

These ingredients are just for finishing.

## MONTAGE

#### PROCESS

Cut the bun into 2, spread some marmalade and sprinkle some roasted hazelnuts on top. Place the patty and pipe a spiral of mayo on top. Place the cheese, grind some pepper, pipe a spiral of ketchup to fix the rucola, then close with the top of the bun.