



Valentine for two

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Recipe step by step

Composition

INGREDIENTS

Recipe for 4 pastry cakes.

Mold: Cake ring Ø12 cm

Cake Interior: Ø10 cm

PROCESS

This recipe consists of 8 components:

1. Almond crunchy
2. Chocolate almond sponge
3. Raspberry compote
4. Cremeux red fruits
5. Dark milk chocolate mousse
6. Milk chocolate cream
7. Red glaze
8. Decoration

Almond crunchy

INGREDIENTS

100 gr Butter

100 gr Sugar

100 gr Almond powder

1

100 gr Flour

1 gr Salt

300 gr Crumble (using Ingredients above make this first, step 1 & 2)

120 gr Milk chocolate Intense 35%, Veliche

55 gr Crispy crunchy, Veliche

15 gr Almond oil

PROCESS

1. Mix the salt, sugar, almond powder, and flour in a machine bowl
2. Add the butter under high machine speed. Stop before it's totally mixed (need to stay crumble).
3. Divide the crumble on a baking tray with paper and bake at 160°C around 14min.
4. Melt the milk chocolate and mix with the almond oil.
5. Add the crispy crunchy (fine) and crumble and mix well together.
6. Roll out between paper until 2,5mm thickness and use a cutter of 11cm to cut disks. Freeze shortly before removing the paper or plastic sheets.

Chocolate almond sponge

INGREDIENTS

Recipe for 1 baking trays 60x40cm

185 gr Whole egg

30 gr Egg yolk

30 gr Sugar (2)

170 gr Almond powder

45 gr Flour

10 gr Cocoa powder, Veliche

27 gr Butter

125 gr Egg white

150 gr Sugar (1)

1 gr Salt

PROCESS

1. Beat the egg white and the sugar (1) until stiff.
2. Separately beat the whole egg, sugar (2), almond powder.
3. Add the melted butter to the almond powder mixture.
4. Combine the almond mixture and the stiff egg white with a spatula.
5. Add the flour, cocoa powder, and salt. Mix the batter well.
6. Divide the sponge on a baking mat and bake at 215°C.
7. Cool down at the freeze. Use a round cutter ø10m to cut the sponge. Two sponges for one cake.

Raspberry compote

INGREDIENTS

320 gr Raspberry puree

125 gr Sugar

6 gr Pectin NH

250 gr Raspberry pieces

40 gr Lemon juice

20 gr Aceto Balsamico

3 gr Gelatin powder

15 gr Water

PROCESS

1. Mix the gelatin powder with cold water.
2. Mix the sugar and pectin.
3. Boil the puree, add the sugar with pectin and boil again (2min).
4. Add the lemon juice and aceto balsamic, before the gelatin mass, trough the hot mass and mix well.
5. Combine the raspberry pieces with the puree and mix well. Use directly.

Cremeux Red fruits

INGREDIENTS

80 gr Blackcurrant puree

170 gr Raspberry puree

45 gr Lime juice

125 gr Sugar

250 gr Whole egg

100 gr Egg yolk

5 gr Gelatin powder

25 gr Water

110 gr Butter

110 gr White chocolate Obsession 30%, Veliche

PROCESS

1. Mix the gelatin powder in cold water.
2. Bring the puree and the sugar to a boil.
3. Combine the whole egg and the egg yolk.
4. Add the hot puree to the egg mixture, combine well and heat it up to 84°C.
5. Remove the pan from the heat and add the gelatin to the mixture
6. Let the cremeux cool down to 38°C and then add white chocolate and the soft butter. Mix shortly with a hand blender.
7. Use directly

Dark milk chocolate mousse with Cardamon

INGREDIENTS

340 gr Cream 35% (1)

140 gr Milk chocolate Intense 35%, Veliche

30 gr Dark chocolate Emotion 58%, Veliche

60 gr Pasteurized egg yolks

60 gr Sugar

20 gr Water

115 gr Milk

2 gr Cardamon powder

6 gr Gelatin powder

30 gr Water

PROCESS

1. Combine gelatin powder with cold water.
2. Make a 'pâte a bomb' with the egg yolks, boil water and sugar till (120°C)
3. Whip the cream (1) until smooth Chantilly.
4. Boil the milk with cardamon powder, add the gelatin mass, and mix with the chocolate. Let the ganache cool down to 35°C.
5. Combine the 'pâte a bomb' and the chocolate ganache.
6. Add the whipped cream to the mixture and stir until well combined (totally smooth)
7. Fill the tart ring with the mousse, put inside the interior.
8. Place the cakes into the freezer.

Milk chocolate cream

INGREDIENTS

750 gr Cream 35%

5 gr Gelatin powder

25 gr Water

20 gr Glucose

20 gr Trimoline

220 gr Milk chocolate Intense 35%, Veliche

PROCESS

1. Mix the cold water and gelatin powder together (gelatin mass).
2. Heat up the cream with glucose and trimoline until 60°C.
3. Melt the gelatin mass (in a microwave) and bring it to a simmer.
4. Add the gelatin mass into the cream.
5. Mix the cream with the milk chocolate drops.
6. Use a hand blender to mix all ingredients together.
7. Let the cream cool down in the fridge for 12 hours.
After, whip up the cream to desired consistency.

Red chocolate glaze

INGREDIENTS

12 gr Gelatin

60 gr Water (1)

150 gr Milk chocolate Intense 35%, Veliche

20 gr Dark chocolate Emotion 58%, Veliche

90 gr Condensed milk

135 gr Glucose

135 gr Sugar

65 gr Water (2)

2 gr red color (powder, fat based)

PROCESS

1. Mix the gelatin with cold water.

2. Boil the water (2) with the sugar until 103c. Add the glucose after boiling.
3. Get the pan off the heat and add the gelatin.
4. After the gelatin add the condensed milk, chocolate and coloring powder.
5. Mix together with a hand-held blender to a smooth glaze.
6. Cool down before using. Heat again and use at 35°C.

Chocolate decoration

PROCESS

Use [Leman Decorations velvet spray red, code: 24773](#), to brush the rose velvet. Use [Leman Decorations gold glitter, code: 22952](#), neutral jelly for drops and some dried rose petals for the finishing touch!

Assembling

PROCESS

1. Start by making the recipe and follow the methods below the recipes.
2. Make separate the interior of the cake, inside a 10cm cake ring.
3. Start with one layer of chocolate sponge. On top of the chocolate sponge, you will add a layer of Raspberry compote. Put another layer of sponge on top of the compote. Divide a layer of red fruits cremeux on top of the second sponge layer. Make

sure the interior is not higher than 3cm. Place the interior into the freezer.

4. Make the dark milk chocolate mousse. Prepare a cake ring 12cm with plastic sheet/band and fill half with the mousse.
5. Insert the frozen interior in the middle of the cake ring. Make it straight (4cm high) in total and finish on top with a layer of almond crunchy (recipe 1). Place the cakes in the freezer.
6. Whip up the milk chocolate cream and use a flower nozzle, to make the cream rose decoration (round 10cm). Spray velvet with red chocolate spray when the rose is frozen.
7. Glaze the cake with the red chocolate glaze and place the frozen rose on top.
8. Finish the cake with dried rose petals and some drop of neutral jelly.