



LE BOURNE

1.1 Chocolaté Chunk Cake

Chocolaté Moist Cake

<i>Ingredient</i>	<i>Gm</i>
Le Bourne Dark Chocolate Nugget LB11	420
Butter	200
Egg Yolk	200
Bread Flour	70
Egg White	400
Trehalose	120
Granulated Sugar	120
Total	1530

Method:

Melt the chocolate together with the butter.
Whip up the egg white, Trehalose and granulated sugar until soft peak meringue is formed.
Add in the egg yolk to the Meringue.
Fold in the chocolate into the whipped mixture, followed by the bread flour.
Bake at 170°C for 15 minute.

Chocolaté Filling

<i>Ingredient</i>	<i>Gm</i>
Le Bourne Dark Chocolate Nugget LB11	360
Whipping Cream 35.1%	120
Butter	90
Total	570

Method:

Melt the chocolate with the butter.
Warm up the whipping cream until boiling.
Fold in the warm whipping cream into the melted chocolate and mix well.

Milk Chocolate Cream

<i>Ingredient</i>	<i>Gm</i>
Le Bourne Milk Chocolate Nugget LB05	175
Milk	150
Glucose	5
Whipping Cream 35.1%	150
Gelatine	2.5
Total	482.5

Method:

Heat the whipping cream and glucose until boiling,
Pour the boiled mixture into milk chocolate, followed by melted gelatin.
Add in the milk and use hand blender to blend until it emulsified.

Chocolate Coating

<i>Ingredient</i>	<i>Gm</i>
Le Bourne Dark Chocolate Nugget LB11	350
Corn Oil	100
Almond Nib	30

Method:

Melt the chocolate with corn oil.
Fold in the roasted almond nib.
Chocolate coating work best at 30°C.

