



LE BOURNE

2.1 Matcha Chocolate Cake

Crumble

Ingredient

	Gm
Almond Powder	100
Strong Flour	100
Butter	85
Icing Sugar	100
Matcha Powder	10
Egg White	15
Salt	1.5
Total	411.5

Method:

Place salt, icing sugar and butter into a mixing bowl, and use a paddle to mix it well. Add in the powder ingredients to the mixture, as well as the egg white. Mix the mixture until it crumbling. Spread the mixture on a baking tray and bake it at 160°C for 15 minutes.

Almond Cake

Ingredient

	Gm
Almond Powder	170
Powder Sugar	155
Weak Flour	42
Baking Powder	4
Trehalose	48
Egg	127
Egg Yolk	127
White Sesame Oil (Cold Press)	20
Butter	60
Total	770

Method:

Premix the dry ingredients except Trehalose. Whip up the egg yolk, and Trehalose until is formed. Follow ed by mixed dry ingredients. Fold in the white sesame oil and butter. Mix all the ingredients well and bake it at 160°C for 20 minutes.

Pistolet Matcha

Ingredient

	Gm
Cocoa Butter	200
Le Bourne Green Tea Chocolate	100
Matcha powder	20
Total	330

Method:

Melt the chocolate. Mix the melted green tea chocolate with Matcha powder. Once they mix well, add in the cocoa butter.



Matcha Cheese Cake

Ingredient

	Gm
Cream Cheese	187
Mascarpone Cheese	95
Granulated Sugar	38
Trehalose	38
Salt	1
Weak flour	14
Matcha Powder	13
Whole Egg	84
Whipping Cream 35.1%	140
Total	610

Method:

Use a paddle to mix the cream cheese, mascarpone cheese, salt, granulated sugar and Trehalose until smooth. Fold in the Matcha powder, followed by weak flour into the mixture until mix well. Gradually add in the whole egg into the mixture, and then add in the whipping cream. Bake at 130°C for 15 minute.

Matcha Mousse

Ingredient

	Gm
Le Bourne Green Tea Chocolate Nugget	330
Fresh Milk	185
Fresh Cream	90
Gelatin	9
Water	28
Fresh Cream	500
Matcha Powder	18
Total	1160

Method:

Melt the chocolate. Mix the Melted Green Tea chocolate and Matcha powder. Heat the fresh cream and fresh milk until its boiling point. Pour the heated cream and milk into the chocolate base, followed by melted gelatin. Fold in the whipped cream.