



LE BOURNE

3.1 Chocolaté Tarte

Chocolaté Cake Base

<i>Ingredient</i>	<i>Gm</i>
Butter	91
Icing sugar	100
Trehalose	85
Egg Yolk	105
Weak Flour	115
Cocoa Powder	20
Baking Powder	5
Salt	1
Dark Chocolate	50
Total	477

Method:

Melt the dark chocolate.

Use a paddle to mix the butter, salt, Trehalose and icing sugar until fluffy. Gradually add in the egg yolk and melted dark chocolate to the fluffy mixture. Fold in all the powder ingredients to the chocolate mixture. Pipe the mixture into a chocolate ring and bake at 170°C for 10 minutes.



Kanten Base

<i>Ingredient</i>	<i>Gm</i>
Milk	60
Whipping Cream 35%	120
Le Kanten Ultra	13
Granulated sugar	50
Trehalose	150
Glucose Syrup	100
Total	493

Method:

Mix the sugar, trehalose and kanten ultra.

Heat up the milk, whipping cream and glucose syrup until 82°C, and gradually sprinkle the premix into milk base.

Chocolate Filling

<i>Ingredient</i>	<i>Gm</i>
Le Bourne Dark Chocolate Nugget LB11	100
Skim Milk Powder	10
Kanten Base	75
Total	185

Method:

Melt the chocolate. Heat up the kanten base until 82°C, and add in the skim milk powder. Pour the kanten base into dark chocolate and mix well.

Baked Chocolate Cream

<i>Ingredient</i>	<i>Gm</i>
Le Bourne Dark Chocolate Nugget LB11	380
Whipping Cream 35%	250
Butter	220
Egg Yolk	200
Egg White	400
Granulated Sugar	130
Trehalose	80
Total	1160

Method:

Boil the whipping cream and pour into dark chocolate as ganache, mix them well with butter. Whip up egg white, sugar and trehalose until soft peak meringue is formed. Add in the egg yolk. Fold in the ganache base into the whipped mixture. Pour the mixture into the cake ring and bake at 170°C for 10 minutes.