

RUSTIKO

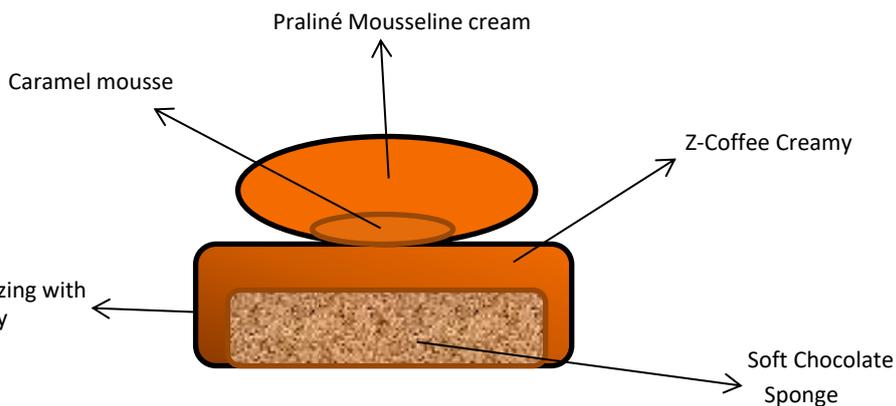
COMPOSITION

- Soft chocolate sponge cake
- Z♦Café creamy
- Caramel mou
- Praliné Mousseline cream

Decorations

Chocolate spray

Dark Chocolate glazing with
Croustilline crunchy



Soft chocolate sponge cake (for 1 tray 60 x 40 cm)

125 g	Icing sugar
150 g	Butter
150 g	70% Dark Yzao® chocolate couverture
	SPECIAL ORDER
7	Egg yolks
7	Egg whites
125 g	Sugar
150 g	Flour

Put icing sugar and butter in the kitchen aid or kenwood bowl and mix with the paddle until emulsified. Add the chocolate melted but not so hot. Then add the egg yolks and keep mixing at medium-high speed until get a smooth texture. Whip egg whites with sugar until get nice soft picks meringue. Add the meringue on the previous mixture carefully and then the flour also with the spatula carefully. Pipe the mix on a baking tray with parchment paper and bake at 180°C for 12 minutes approximately.

Z♦Café creamy

125 g	Z♦Café
	SPECIAL ORDER
225 g	Milk
75 g	Cream
35 g	Sugar
6 g	Pectin X-58

Combine sugar and pectin. Pour on the milk and cream at 40°C. Bring to a boil stirring. Remove from the heat and pour little by little on the chocolate. Mix. Put on the desired molds.

Caramel mou vanille

216 g	Sugar
163 g	Cream 35% M.G.
27 g	Glucose syrup
0.35 g	Sodium Bicarbonate
1	Vanilla
2 g	Salt
45 g	Butter
50 g	35% Milk Elianza® chocolate couverture
	F06.20404, SPECIAL ORDER

Bring to boil the cream, vanilla, sodium bicarbonate, glucose and half of the sugar. Once boiling point, remove and let infuse for 10 minutes. Strain. Caramelise the other half of sugar at 170°C and then deglaze with the previous mixture still warm. Cook again until 110°C. Add the salt. Then add the chocolate and the butter. Let to melt and emulsify. Cover with wrap film and keep 24 hours before using.

Praliné Mousseline cream

1	Vanilla pod
325 g	Milk
60 g	Cream
50 g	Sugar
35 g	Cornstarch
75 g	Egg yolks
1	Vanilla pods
200 g	Almond and hazelnut Praliné
	F06.21065
2.5	Bloomed gelatin sheets
180 g	Butter softened

Make a crème pâtissière and then add the gelatin mass and praline. Mix thoroughly. Add the butter and chill. Whip in the mixer while it is very cold and use immediately.

Dark chocolate glazing

350 g	55% Dark Elianza® chocolate couverture	F06.20053
100 g	Rape seed oil	
as needed	Croustilline	

Melt the white chocolate at 45°C. Add the oil and the white color. Mix well and strain in order to avoid any lump. Use it around 28°C.

Finishing

Bake the sponge cake dough into round silicon molds. Then soak a little with a soaking syrup. Pour in top of the sponge the chocolate creamy until reach the edge of the mold. Then freeze. Unmold and dip into the dark chocolate glazing. Pipe on top a little of caramel mou and then the mousseline cream. Spray the top and decorate.