



INNOVATION IN
CHOCOLATE

Chapeau
DOB0144 (24 pcs)



LADY CHAPEAU



Lady Chapeau
Recipe by Otto Tay

Recipe: Lady Chapeau



Chapeau
77407 (24 pcs)

Sable Breton (Tonka Bean)

Egg Yolks	169g
Sugar	281g
Cake Flour	476g
Baking Powder	13g
Refined Salt	2g
Unsalted Butter	338g
Tonka Bean/	2 pieces (grated)

Creaming Method. Do not too fluffy.

Tonka Almond Jaconde

Whole Eggs	251g
Almond powder	188g (Pre-toasted)
Icing sugar	188g
Egg whites	162g
Sugar	26g
Cake flour	50g
Unsalted Butter	38g
Tonka Bean	3 pieces (grated)

Whole Eggs, Icing sugar, almond powder, cake flour mix well and whisk up till fluffy. Beat up egg white and sugar become meringue. Fold well and add in melted butter. Grated tonka bean on top.

Nyangbo Tonka Cream

Milk	260g
Whipping Cream	260g
Egg Yolks	200g
Sugar	68g
Dark Chocolate Nyangbo 64%	300g
Tonka Bean	3 pieces (Infuse)
Sea Salt	1g

Make Anglaise infusing the gridded tonka beans. Pour the hot cream into the melted chocolate until perfect emulsion. Let crystallize completely in the refrigerator and pipe.

Almond Mousses

Almond Paste 50%	200g
Almond Milk	240g
Whipping Cream(a)	240g
Gelatin	10g
Water	40g
Whipped Cream(b)	400g
Bitter Almond Aroma	2 drops

Blend the marzipan with 100g of the milk and the cream to homogenize the texture. Heat up the remaining milk to melt the gelatin and pour to the first mixture mixing well. When the almond milk reach 18°C, add whipped cream.

Tonka Chantilly

Whipping Cream	500g
Tonka Bean	1 piece (Infuse)
White Chocolate Opalys	185g
Gelatin	6g
Water	24g

Infuse Tonka and make ganache. Chilled overnight and whipped for pipping.