



INNOVATION IN
CHOCOLATE



Spiral dark
77051 (80 pcs)

Chocolate star anise
77308 (54 pcs)

Inspired by India

STAR ANISE



Star Anise
Recipe by Otto Tay

Recipe: Star Anise

Inspired by India, when travel to India, I was amazed by the smell of the mixture of spices when I visited the dry market. All the mixture of spices smell. By using the Asian spices I found out it goes well with raspberry flavor, a taste of sweet and acidic with a hint of the unique Star Anise was surprisingly awesome.



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Chocolate Sugar Tart

Cake flour	250g
Unsalted butter	175g
Cocoa powder	25g
Icing sugar	100g
Eggs	50g

Mix flour, butter and cocoa powder until the flour reaches a sandy texture (rub-in-method). Add icing sugar and eggs and knead until it formed dough. Flatten the dough and rest in the fridge for 1 hour. Lined in tart rings. Bake in at 170°C for approximately minutes.

Chocolate Flourless Sponge

Egg yolks	150g
Egg white	200g
Sugar	240g
Cocoa powder	75g

Whip egg yolk and 60g of sugar until thick and fluffy. Make a meringue with the remaining sugar and egg whites. Fold cocoa powder into yolk mixture. Fold in meringue carefully and bake in a ring. Bake at deck oven at 170°C for approximately 20 minutes.

Raspberry Jam

Whipping cream	257g
Frozen raspberry IQF	250g
Sugar	125g
Glucose	125g
Sugar	50g
Pectin	2.5g
Lemon juice	10g

Boil raspberry, glucose and 125g sugar. Mix another 50g of sugar with pectin and pour over simmering raspberry mixture. Continue cooking until 104°C and add in lemon juice.

Star Anise Cremeux

Whipping cream	257g
Sugar	23g
Egg yolks	60g
Gelatin	3g
Water	12g
Butter	25g
Whole star anise	4g
Dextrose	23g

Warm cream and infuse star anise for 30 minutes. Cook cream till boil and temper eggs and sugar then make a Crème Anglaise. Then add gelatin. Add butter when mixture is below 50°C.

Intense Chocolate Mousse

Milk	153g
Whipping cream	153g
Sugar	30g
Egg yolks	63g
Dark chocolate 70%	330g
Cocoa mass	60g
Whipping cream	525g

Proceed to creme Anglaise with milk, cream, sugar and yolk. Pour the Anglaise over the dark chocolate. Cool down to 45°C, and fold in whipped cream.