



## Recipe

### CHOCOLATE PATE SABLE

Icing sugar	180g
Flour	460g
Buter	220g
Almond flour	60g
Cocoa powder	30g
Whole eggs	100g
<b>Totaal</b>	<b>1050g</b>

### CHOCOLATE PATE SABLE

Mix all together and place in the frigde for 3 hours. Roll out to 4 mm an cut out 14 cm disks and bake in a oven of 180C for 15 minutes.

### CRISPY INSERT

Sinfonia Cioccolato Latte 38%	100g
Crue di cacao	60g
Praline Delicrisp Noir	100g
<b>Totaal</b>	<b>260g</b>

### CRISPY INSERT

Mix all ingredients together. And spread on bake pate sable.

### DARK CHOCOLATE GANACHE

Sinfonia Cioccolato Fondente 76%	150g
Cream	200g
Honey	35g
<b>Totaal</b>	<b>385g</b>

### DARK CHOCOLATE GANACHE

Heat up the cream and pour over the chocolate and honey. Mix well until smooth and place for 24 hours in a fridge. After cooling pipe on the insert and store in the freezer.

## DARK CHOCOLATE WHIPPEDGANACHE

Liquid cream 35% Fat-1	150g
Sinfonia Cioccolato Fondente 76%	150g
Liquid cream 35% Fat-2	200g
Lilly Neutro	20g
Water	20g
<b>Totaal</b>	<b>540g</b>

## DARK CHOCOLATE WHIPPED GANACHE

- Bring th cream (1) to a boil and pour it over chocolate. Emulsify in order to obtain a shiny ganache.
- Rehydrate LILLY NEUTRO with water and add to it the cream (2), then add the mixture to the ganache and mix.
- Put it in the fridge (4°C) for one night.
- Whip the mixture in a planetary mixer at medium speed until light and frothy.

### Assembly, layout and finishing

Fill silicon mold with the mousse and press in the insert, place in the freezer for at least 12 hours. After demolding spray with a orange/gold chocolate velvet spray and decorate. (see picture)

**Enjoy this exciting recipe.**

## Featured Product(s)



**Cacao pod**



**Tartelette cup**  
**7cm**