Cat in Black

It is to offer a Halloween travel cake inspired by a pumpkin garden where a black cat wanders.



Recipe

Chocolate cake Domori Sanbirano 100%

Domori Sambirano 100%	200g
Oil	100g
Milk	100g
Eggs white	100g
Flour T55	100g
Almond flour	50g
Eggs	300g
Sugar	100g
Baking powder	5g
Totaal	**755g**

Chocolate cake Domori Sanbirano 100%

Make a ganache. Melt at 55°C the chocolate and oil. In the Kitchenaid beat the eggs with sugar. Warm to 40°C the milk. Pour the warm milk to the chocolate to make a ganache. Add the egg to the ganache. Add the flour and almond flour and the beated eggs. Pour 200g in the square mold 10 by 10cm and bake at 170°C 16 minutes.

Sambirano 70% Ganache

Domori Sambirano 70%	400g
Glucose	100g
Dextrose	100g
Water	250g
Starch	10g
Oil	70g
Totaal	**930g**

Sambirano 70% Ganache

Mix the sugars with the corn starch. Warm the water, add the mix sugar and starch and bring to boil. Pour on to the chocolate with the oil and mix. Cool in a plastic container with a plastic wire on top.

Cocoa streusel

Flour T55	100g
Almond flour	67g
Sugar	153g
Butter	40g
Totaal	**360g**

Cocoa streusel

In the Kitchenaid mix together flour, almond flour, sugar, cocoa powder and cold dices of butter. Mix. Stop before total homogenization. Spray on a baking sheet and cool . Bake in the oven around 14 minutes at 155°C.

Confit Fruité Mango Passion

Ravifruit Mango 90% purée	250g
Ravifruit Passion 90% fruit purée	100g
Mango dices	150g
Corn starch	20g
Sugar	100g
Glucose powder DE 39	100g
Inuline	60g
Gélatine powder	12g
Yuzu puree	15g
Totaal	**807g**

Confit Fruité Mango Passion

Mix the mango purée and the passion fruit purée. Scale 200g and mix with the gelatine powder and let hydrate minimum 30 minutes. Mix all the sugar and corn starch. Warm the 300g of purées and add the mix of sugar and starch, add the mango dices and bring to boil. Melt the fruits gelatine in the micro-wave and add to the confit. Cool at 4°C.

Essence 70% chocolate crunchy glaze

Essence 70% chocolate	750g
Sunflower oil	250g
Cocoa streusel	300g
Totaal	**1300g**

Essence 70% chocolate crunchy glaze

Melt the chocolate with oil at 35°C. Add the Cocoa streusel and mix.

Assembly, layout and finishing

Cut in 3 parts the chocolate cake and spray one inch slice of cake - some sambirano ganache,stack and on top put around the cocoa streusel; In the center garnish with the mango passion fruit confit and freez. Temper the chocolate glaze at 35°C and dip the cake inside. Put some pieces of streusel and decorate with the Dobla Back Cat and Dobla Lace Pumpkin.

Enjoy this exciting recipe.

Featured Product(s)



Lace pumpkin



Black cat