

CHOCOLATE CAKE

ALAVARIO VELVET 9 TEXTURES... TO DISCOVER

SABLÉ DE CHOCOLATE A LA FLOR DE SAL

87.6 gr demenara sugar
36.5 gr crystal sugar
1.5 gr of Tahiti vanilla pulp
2.2 gr salt of flower
127.7 gr of loose flour
109.5 gr Alto el sol cocoa coating
21 gr of cocoa powder
109 gr of butter

Preparation of the sablé de chocolate a la flor de sal

Blend in the mixer the sugars, flour, vanilla, salt flower, the coating chopped and the cocoa powder; add the cold butter in dice and homogenize the mixture with the help of the spade. stretch very thin discs and cook to 200°C during 4 m.

GANACHE ALTO EL SOL

139.8 gr cream
110 gr Alto el Sol cocoa coating

Preparation of the ganache alto al sol

Boil the cream and mix the coating with a blender in order to get a fine smooth and shiny texture.

BANANA MOSAIC

65 gr of apricot pulp
65 gr of mango pulp
2.2 gr of sheets leaf gelatin
2.7 gr of lime juice
184 gr banana in brunoise
0.4 gr of grated lime peel
0.1 gr of nutmeg

Preparation of the banana mosaic

Cut the banana in brunoise and keep it in lime juice. Heat the apricot and mango pulp, add the jelly hydrated, the nutmeg, the grated lime peel and finally the banana and lime mixture we have already prepared, frame in rings and freeze.

CHOCOLATE MOUSSE ALTO EL SOL

100.3 gr of milk
100.3 gr cream
40.2 gr of sugar
75 gr of tremoline
100.3 gr egg yolk
315 gr of Alto el Sol cocoa coating
481.5 gr semi-whipped cream

Preparation of the chocolate mousse alto el sol

Cook a custard with the milk, the cream, the sugar, the tremoline and the egg yolks and incorporate on the coating in drop, emulsify with the help of a blender and at 40° add the semi-whipped cream.

DAQUISE OF PECÁN'S NUT

141.6 gr of egg white
4.5 gr albumin
123.6 gr of sugar
101 gr of Alto el Sol cocoa coating
130 gr of pecan nut in powder

Preparation of the daquoise of pecán's nut

Whisk the egg white with the albumin and add the sugar at the end of the whipped, incorporate the coating melt and finally the powder of pecan nut, stretch the sponge cake on a 'silpat' to cook 200 °C during 8min.

CREAMY OF VANILLA

300 gr of cream
35 gr of sugar
50.8 gr egg yolks
0.6 gr of vanillas from Tahiti
3 gr of sheets leaf gelatin

Preparation of the creamy of vanilla tahiti

Cook a traditional custard and add the gelatine sheets hydrated at the end of the cooking, finally fill up the mould.

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PRALINÉ PECÁN OLD-STYLE

170 gr of pecán nut
100 gr of caramelized sugar
70 gr of almond praline
25 gr of butter

Preparation of the praline pecán

Mix the nut and the caramelized sugar in the robot, blend and add the almond praline and finally the butter cream.

NOUGATINE OF PECÁN'S NUT

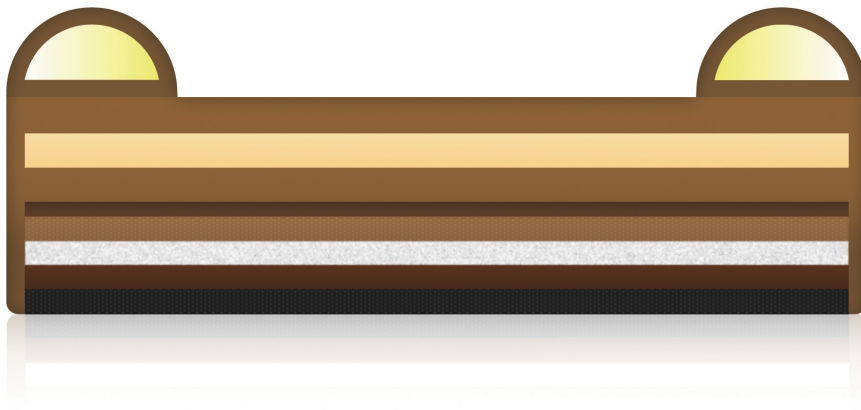
44.8 of butter
19.6 of liquid glucose
58.9 gr of castor sugar
1 gr of pectin NH
150 gr of chopped nuts









Preparation of the pecán's nougatine

Melt the butter in a small saucepan and add the glucose and the pectin already mixed with the sugar and heat the mixture at 75°C, add the chopped nuts and extend the mixture on a 'silpat' cook at 200°C once cooked cut hot with a hoop the wished form.

FINISH

Do the finish 'shooting' with the velvet technique with milk coating and a bit of orange colouring and with the pertinent decoration.



	Vainilla from Tahiti Cream		Traditional pecan nut praline
	Banana jelly mosaic		Pecan nut daquoise
	Chocolate mousse		Chocolate ganache
	Pecan nut nougatine		Flowers salt chocolate biscuit