

Tigrés




VALRHONA
Let's imagine the best of chocolate®

CAKE MIXTURE

195g	Egg whites
50g	Plain flour
145g	Caster sugar
25g	Acacia honey
235g	Finely ground almonds
210g	Beurre noisette
95g	CARAÏBE 66% chocolate

HONEY AND CARAÏBE CHOCOLATE GANACHE

200g	Whipping cream 35%
35g	Acacia honey
165g	CARAÏBE 66% chocolate

CAKE MIXTURE

Mix the egg whites, flour, caster sugar, honey and ground almonds.

Store in the refrigerator overnight.

The next day, cook the beurre noisette and add to the mixture. Allow to cool for a few moments, finely chop the

CARAÏBE 66% chocolate fèves and add them to the mixture.

HONEY AND CARAÏBE CHOCOLATE GANACHE

Heat the cream and honey together.

Combine with the melted **CARAÏBE 66%** chocolate at 60°C, mixing in the centre to create an elastic texture and shiny core. This is a sign that the emulsion is started.

Maintain this texture throughout the mixing process.

ASSEMBLY

- Pipe approximately 50g of cake mixture into baba moulds.
- Preheat the oven to 190°C, then bake the cakes at 180°C for 15 minutes between two baking trays.
- Remove from the moulds and allow to cool.
- Pour a little ganache into the centre, but do not fill to the top.