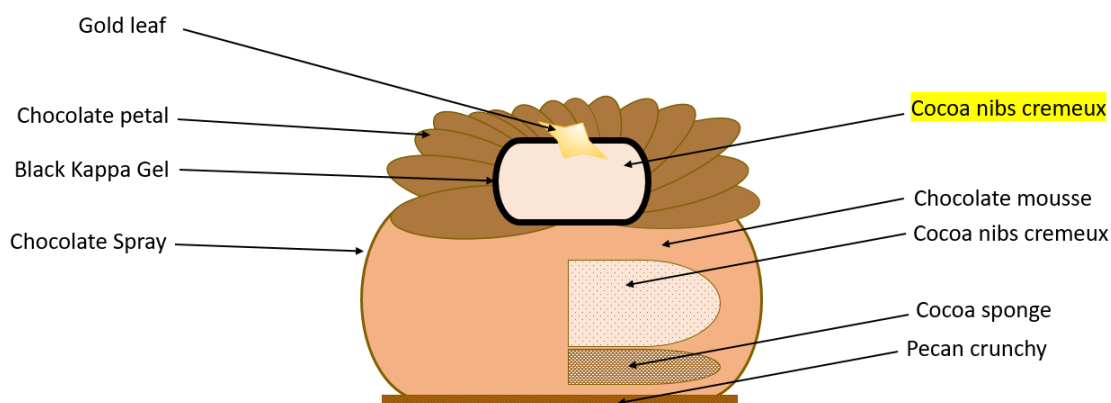




Tom COLL

## *Chocolate Flower* *Pastry Trolley*



### *Pecan Crunchy*

Cocoa Streusel :720g  
Pecan Praliné : 210g  
Guanaja Chopped : 210g  
Pecan Praline : 450g  
Maldon Salt : 5g

Roast pecan, and realize a caramel.  
Mix it in the robot coup. Stop when you have the powder (pralin) take out half of it.  
And the rest keep mixing to have a Praliné.  
After that combine all ingredients in mixing bowl, mix with a paddle, sheet between two guitar sheet, freeze it then cut with 70mm ring cutter.

Chocolate Mousse

Milk : 405g Cream : 405g Egg Yolk : 162g Demara Sugar : 81g Gélatine Mass : 90g Guanaja : 420g Cream : 1350g	First whip the cream. Cook the cream, milk, sugar and egg yolk to 85°C, add the gelatin, then pour over the chocolate. Blend it with handblender. When the mix is at 40°C add the whipped cream
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Cocoa Nibs Cremeux

Milk : 1550g Cream : 1550g Cocoa Nibs : 700g Rescale Infusion : 2170g Egg Yolk : 400g Jivara : 1320g Gelatin Mass : 35g	First in a big pot heat up/roast the cocoa nibs. Then add the milk and the cream, infuse for 7min. Strain and rescale by adding milk. Add the egg yolk, and cook at 85°C, add the gelatin, and pour over the chocolate. Cool it down in a tray over night. Next day stir it with a maryse and pipe it. For the small insert, add 10% of milk into it.
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Cocoa Sponge

Egg white : 280g Sugar : 280g Egg yolk : 185g Cocoa powder : 78g Almond Powder : 78g	Whisk the egg white and the sugar. When the meringue is firm, add the egg yolk and the powder sifted together. PreHeat at 190°C Bake 160°C 7Minutes Use a 50mm ring cutter
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Kappa Gel

Kappa Powder : 10g Sugar : 300g Black Carbon : 5g Water : 700g	Heat up water then add kappa sugar, and black carbon, mix it well.
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Chocolate Spray

Dark chocolate : 600g Cocoa butter : 400g	Melt the cocoa butter then add the chocolate. Mix it with handblender. Use it at 40°C.
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Absolut Glaze Spray

Absolut glaze : 100gr Water : 10gr	Heat up together absolut and water Use it hot.
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FINISHING :

Between 2 guitar sheet punch some petal shape chocolate decor.

Pipe the mousse in the mold, add the cocoa nibs cremeux insert, and finish by the biscuit, Display 15 petals on the frozen mousse. Spray with the chocolate first, and then the glaze on the top to get the petal shiny.

Put the sprayed cake on the pecan crunchy disc, and add the small insert glazed with kappa and topped with gold leave on the top.