

Mini gluten-free Milot cakes




VALRHONA
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Mini gluten-free Millot cakes

AN ORIGINAL RECIPE BY *L'École Valrhona*

Makes 25 pieces.

GLUTEN-FREE

CHOCOLATE CAKE

- 185g Eggs
- 60g Acacia honey
- 85g Caster sugar
- 70g Finely ground almonds
- 95g Whipping cream
- 60g Brown rice flour
- 45g Potato starch
- 6g Baking powder
- 20g **COCOA POWDER**
- 80g Melted butter
- 45g **MILLOT 74%** chocolate

GLUTEN-FREE CHOCOLATE CAKE

Mix the eggs, honey and sugar without whisking.

Sift together the rice flour and starch, then add to the mixture along with the finely ground almonds, **COCOA POWDER** and baking powder. Mix everything together then pour in the cream.

Finally add the melted **MILLOT 74%** chocolate and butter.

Pipe 30g of cake dough into a 3.5 × 3.5cm cube-shaped silicone tin.

Cover the moulds with baking paper and place a baking tray over them to prevent the dough from rising too much in the oven.

Bake in a fan-assisted oven at 180°C for about 15 minutes.

Check it is fully baked by inserting a knife into the centre.

If it comes out clean, the cake is done.

MILLOT 74%

WHIPPED GANACHE

- 105g Whipping cream
- 10g Acacia honey
- 85g **MILLOT 74%** chocolate
- 210g Whipping cream

MILLOT 74% WHIPPED GANACHE

Heat 105g cream with the honey and pour in three batches over the melted **MILLOT 74%** chocolate.

Stir vigorously using a spatula.

Pour in the remaining 210g cold cream while mixing with a hand blender.

Seal the mixture with plastic wrap and leave to set in the refrigerator for at least 3 hours, ideally overnight.

MILLOT 74%

CRUNCHY COATING

- 200g **MILLOT 74%** chocolate
- 20g Grape seed oil
- 50g Slivered almonds

MILLOT 74% CRUNCHY COATING

Melt the **MILLOT 74%** chocolate at 45°C and add the grape seed oil.

Combine with the chopped almonds.

Use the coating at a temperature of approx. 35°C.

FINISHING

Once you have baked the mini cakes, removed them from their moulds and left them to cool completely, freeze them for 30 minutes.

In the meantime, make the **MILLOT 74%** crunchy coating.

Remove the cakes from the freezer and while they are still very cold, dip them fully into the coating. Repeat this step with all the mini cakes. Place them on a baking tray and return them to the freezer.

Meanwhile, beat the **MILLOT 74%** whipped ganache until it has a soft, light and fluffy texture.


Using a piping bag with a fluted nozzle, make a swirl of **MILLOT 74%** whipped ganache on each mini cake. Store in the refrigerator until serving.

Chef's tips

These cakes freeze very well, even with the whipped ganache topping. This allows you to prepare them in advance and store them in a box in the freezer. To defrost, place the cakes in the refrigerator for 2 to 3 hours before serving.

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