

Alunga Yuzu Chocolate Cake

| 阿伦加柚香巧克力慕斯蛋糕 |



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CHINA

柚香巧克力蛋糕 /Yuzu Chocolate cake

A	全蛋/Egg	100 g
A	蛋黄/Yolk	200 g
A	柚子酱/Yuzu	150 g
A	砂糖/sugar	30 g
B	蛋白/egg white	250 g
B	砂糖/sugar	100 g
B	盐/salt	1 g
C	可可百利Ocoa黑巧克力70% /Cocoa BarryOcoa Dark chocolate 70% 50 g	
C	黄油/butter	60 g
D	可可百利可可粉 /Cocoa powder	45 g
D	低筋面粉/ cakeflour	105 g
E	柚子皮/ Yuzu peel	1 ea

制作流程 /Preparation

将全蛋,蛋黄,柚子酱,及砂糖,加热至30度打发,拌入融化的巧克力跟黄油,蛋白,细砂糖打发至9成发,拌入以上最后再拌入面粉即可,

以上火200度下火190度烤12分钟。

mix and boil egg, yolk, grapefruit gel and sugar to 30°C, then stir them; add melt chocolate, butter, egg white and sugar evenly, whip all above, finally mix with flour.

60×40×h1cm×1pcs

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焦糖脆脆 /Caramel Crisp

A	可可百利焦糖脆脆/Caramel	100 g
B	可可百利可可脂/Cocoa butter	5 g

融化可可百利可可脂与可可百利焦糖脆脆拌匀备用。

Melt cocoa butter and caramel crisp for reserve.

柚子奶油布蕾 /Yuzu Cream Brulee

A	牛奶/milk	160 g
A	淡奶油/whipping cream	400 g
A	香草条/vanilla	1 pcs
B	砂糖/sugar	50 g
C	蛋黄/Yolk	140 g
D	吉利丁片/Gelatine	5 pcs
D	柚子酱/Yuzu Jam	115 g

牛奶,总统淡奶油,香草条,砂糖,及蛋黄一起加热至85度过筛,加入已泡好的吉利丁片拌匀,最后再加入柚子酱拌匀,降温至25度倒入直径3cm高2cm的硅胶膜8颗,及3个直径14cm的慕斯圈厚度1cm放置冷冻备用。

Heat Milk, cream, vanilla pod, sugar and yolk to 85°C, and sift them; add in soaked gelatine and yuzu jam, stir all well; the next, allow to cool to 25°C, pour the sauce to 8 diameter 3cm, height 2cm silicone molds, and 3 diameter 14cm, height 1cm mousse rings. allow them to cold for reserve.

阿伦加牛奶巧克力慕斯 /Alunga Milk Chocolate Mousse

A	牛奶/milk	200 g
B	吉利丁片/Gelatine	4 pcs
C	可可百利阿伦加牛奶巧克力41% /Alunga milk Chocolate 41%	400 g
D	总统淡奶油/President whipping cream	540 g

牛奶煮开加入已泡好的吉利丁片拌匀,再慢慢加入已融化的巧克力拌匀,将上一步骤调整温度至35度再拌入打发淡奶油。

Put gelatine into boiled milk and stir well, add melted chocolate slowly; then warm it till 35°C while add whipped cream.

焦糖淋面 /Caramel Glaze

A	细砂糖(焦化)/sugar	150 g
A	纯净水/Puree water	50 g
B	纯净水/Puree water	100 g
C	葡萄糖浆/glucose syrup	130 g
D	炼奶/condensed milk	120 g
E	吉利丁/Gelatine	10 g
F	可可百利Zephyr白巧克力34% /Cocoa Barry Zephyr Chocolate 34%	150 g

细砂糖与50g的水煮成焦糖接着倒入100克的水及葡萄糖浆再将焦糖煮化,接着依序加入炼奶,吉利丁,白巧克力,用均质机打匀放入冰箱24小时使用。

boil sugar and water till caramel, and pour 100g water and glucose syrup to melt caramel again; then add condensed milk, gelatine, white chocolate in order. Stir above all evenly.

35度淋面35°C Glaze

组合 /Assembly

将阿伦加牛奶巧克力慕斯灌入直径7cm的石头型硅胶膜7分满,将冷冻好的柚子奶油布蕾放入,再将巧克力慕斯填满放到冷冻备用。

柚香巧克力蛋糕压成直径7cm的圆抹上焦糖脆脆,取出冷冻好的慕斯,将焦糖淋面融化调温至35度,均匀的淋在慕斯上,再放在蛋糕上做最后的装饰。

"put Alunga milk chocolate mousse in a diameter 7cm "stone shape" silicone mold general-seventh full as base, next, put frozen yuzu brulee on it; then full fill the chocolate mousse on the top. Allow to cold. To make Yuzu chocolate cake to diameter 7cm round, put caramel crisp on it. Take out the frozen mousse melt caramel to 35°C, pour on the mousse evenly, finally make decoration."