

Inaya Tonka Chocolate Mousse Cake

| 伊那亚焦糖东加巧克力慕斯蛋糕 |



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CHINA

巧克力达克瓦兹 /Chocolate Dacquoise

A	蛋白/Eggs white	340 g
A	细砂糖/Sugar	160 g
B	糖粉/Icing Sugar	150 g
B	杏仁粉/Almond powder	80 g
B	榛子粉/Hazelnut powder	106 g
C	可可百利伊那亚黑巧克力 65% /Cocoa Barry Inaya Dark Chocolate 65%	46 g

60×40×h1cm×1pcs

阿伦加东加巧克力奶油酱 /Alunga Tonka Chocolate cream sauce

A	总统淡奶油 /President whipping cream	190 g
A	牛奶/milk	190 g
A	香草枝/Vanilla bean	1 pcs
A	东加豆/Tonka bean	1 pcs
A	蛋黄/Yolk	75 g
A	细砂糖/Sugar	18 g
B	吉利丁片/Gelatine	3 g
C	可可百利阿伦加牛奶巧克力42% Cocoa Barry Alunga Milk chocolate 42%	220 g

伊那亚焦糖巧克力慕斯 /Inaya caramel chocolate mousse

A	细砂糖/Sugar	65 g
B	总统淡奶油 /President cream	130 g
C	蛋黄/Yolk	90 g
D	可可百利伊那亚黑巧克力 65% /Cocoa Barry Inaya Dark Chocolate 65%	230 g
E	总统淡奶油 /President whipping cream	475 g

焦糖巧克力薄片(焦糖酱) /Caramel Chocolate flake

焦糖酱/Caramel sauce

A	细砂糖/Sugar	150 g
A	水/water	30 g
B	总统淡奶油 /President whipping cream	180 g
C	海盐/sea salt	1 g

巧克力薄片/Chocolate Flake

直径14cm 圆的黑巧克力片 /Diameter 14cm round dark chocolate slice	3 pcs
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牛奶巧克力淋面 /Milk Chocolate Glaze

A	细砂糖/Sugar	300 g
A	水/Water	150 g
A	葡萄糖浆/Glucose syrup	300 g
B	炼乳/Condensed milk	200 g
C	吉利丁片/Gelatine	20 g
D	可可百利阿伦加牛奶巧克力41% /Cocoa Barry Alunga Milk chocolate 41%	300 g

35度淋面/35°C glaze

组合 / Assembly

将3个直径16cm的慕斯圈中放入巧克力达克瓦兹倒入一部份伊那亚焦糖巧克力慕斯 再将冻好的阿伦加东加巧克力奶油酱放在中间放上一片焦糖巧克力薄片,最后再将伊那亚焦糖巧克力慕斯填满放到冷冻备用.将牛奶巧克力淋面融化调温至35度,均匀的淋在蛋糕上做最后装饰。

制作流程 /Preparation

糖粉,杏仁粉,榛子粉,过筛,将蛋白细砂糖打发至干性发泡,再拌入以上的粉中拌匀,倒入烤盘抹平最后平均将巧克力碎撒在表面,以上火170度下火170度烤20分钟。

Firstly, sift icing sugar, almond powder and Hazelnut powder; put into whipped egg white and sugar, stir above well; Secondly pour the mixed on the base, and cover with Chocolate smash; finally bake the base on 170 °C in 20 minutes.

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将东加豆与香草条切开与总统淡奶油,牛奶,砂糖及蛋黄煮成英式奶酱过筛,加入已泡好的吉利丁片拌匀,再慢慢倒入阿伦加牛奶巧克力拌至乳化完全,拌匀后倒入3个直径14cm的慕斯圈中放入冷冻备用。

Firstly, boil mixed cut vanilla bean, whipping cream, milk, sugar and yolk to a English milk sauce, then add soaked Gelatine, stir well. Secondly, add Alunga milk chocolate slowly, and stir all to smooth. Finally, pour all into 3 diameter 14cm mousse ring, then freeze it for next reserve.

细砂糖放入厚平底锅中干炒成焦糖,将加热好的总统淡奶油倒入焦糖中拌匀加入蛋黄煮至85度过筛,再慢慢倒入伊那亚黑巧克力中拌至乳化完全,将煮好的焦糖巧克力酱降温至40度再拌入打发的总统淡奶油。

fry sugar to caramel, then pour warmed whipping cream, stir them, then add yolk, boil above till 85°C, then sift all; the next, pour Inaya Dark chocolate in to the sifted sauce, mix them. Finally, cool down to 40°C, then add whipped cream into it.

细砂糖,水,煮成焦糖,将加热好的总统淡奶油跟海盐倒入焦糖中拌匀放入冰箱成膏状再以顺时针绕圈的方式挤在巧克力片上备用。

Boil sugar, water to caramel, put warmed whipping cream and salt in to the caramel, stir above all well, then put into fridge until paste.

Next, clockwise squeeze it on the chocolate slice reserve.

细砂糖,水,葡萄糖浆煮到103度,接着依序加入炼奶,吉利丁,牛奶巧克力,用均质机打匀放入冰箱24小时使用。

boil sugar, water and glucose syrup until 103°C, then add Condensed milk, gelatine, milk chocolate in order, stir all by homogenizer, then freeze it 24 hours.

Put the Chocolate Dacquoise into 3 diameter 16 cm mousse ring as base, put some Inaya caramel chocolate mousse on it, then pour Alunga Tonka Chocolate cream sauce, then cover rest Inaya caramel chocolate mousse. Second, put a caramel chocolate slice on it, then full fill Inaya caramel chocolate mousse. Freeze it for reserve. Warm up milk chocolate glaze until 35°C, pour on the cake for decoration.