

# Black Forest Creative



## COMPOSITION

- 1 - Crumble For Choux Paste
- 2 - Choux Paste
- 3 - Cocoa Sponge
- 4 - Chocolate Custard
- 5 - Soaking Syrup
- 6 - Filling
- 7 - Whipped Cream
- 8 - Chocolate Shavings

### Crumble for choux paste 0 g

#### Ingredients

<i>Flour</i>	190 g
<i>Belcolade Cocoa powder CT</i>	10 g
<i>Mimetic incorporation</i>	160 g
Brown Sugar	200 g

#### Working Method

Use the mimetic incorporation at room temperature. In a mixing bowl with a paddle attachment, mix all ingredients together. Laminates the dough at 2mm in between two baking paper. Cut the size needed and freeze.

### Choux Paste 0 g

#### Ingredients

<i>Tegral Clara Ultra</i>	500 g
Water	860 g
Canola Oil	225 g

#### Working Method

In a mixing bowl with a paddle attachment mix all the ingredients together for 5mn at maximum speed. Pipe the choux paste add the crumble and bake.

🕒 35 🌀 Top Temperature: 170 🌀 Bottom Temperature: 170 ➡ Open

### Cocoa Sponge 0 g

#### Ingredients

<i>Tegral Biscuit</i>	475 g
<i>Belcolade Cocoa Powder CT</i>	25 g
Whole Eggs	375 g
Water	50 g

#### Working Method

Whip all ingredients together for 6 minutes at high speed. Spread on one tray 60X40 and bake.

🕒 4 ▶ Oven Type: Deck 🌀 Top Temperature: 180 🌀 Bottom Temperature: 180 ➡ closed

## Chocolate custard 0 g

### Ingredients

<i>Cremyvit classic</i>	375 g
Water	1000 g
<i>Belcolade Noir Selection 55% CT</i>	260 g

### Working Method

in a mixing bowl with a whisk attachment, mix the water and cremyvit together for 5mn at medium speed. Add the melted chocolate.

## Soaking syrup 0 g

### Ingredients

Water	1000 g
Granulated Sugar	125 g
<i>PatisFrance Starfruit Griotte</i>	125 g

### Working Method

Bring water and sugar to a boil. let cool down and add the starfruit griotte

## Filling 0 g

### Ingredients

<i>Topfil finest Cherry 70%</i>	0 g
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### Working Method

Spread 0,5cm thick layer on top of the presoaked sponge and freeze.

## whipped cream 0 g

### Ingredients

<i>Passionata</i>	0 g
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### Working Method

Whip the Passionata at medium speed to a stiff peak.

## Chocolate Shavings 0 g

### Ingredients

<i>Belcolade Noir Selection 55% CT</i>	0 g
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### Working Method

Spread a thin layer of tempered chocolate on a marble slab let it set before scapping.