

## Táo Cake

### Composition

6 tartes of 16 cm

1. Sweet Dough
2. Almond Cream
3. Poached Apple Yuzu
4. Vietnam 45 Mousse



#### 1. Sweet Dough

|  |             |
|--|-------------|
| Butter                                     | 300 g       |
| Sugar                                      | 125 g       |
| Salt                                       | 2 g         |
| Eggs                                       | 100 g       |
| Flour                                      | 500 g       |
| <b>Noisettes Brutes Poudre PatisFrance</b> | <b>65 g</b> |

#### Method

Mix the butter, sugar and salt at slow speed with a flat beater to obtain a homogeneous composition. Add the eggs, **Noisettes Brutes Poudre PatisFrance** and flour until a smooth and homogeneous paste is formed. Cover with plastic film and store at 4 °C at least 2 hours before use.

#### 2. Almond Cream

|  |              |
|--|--------------|
| Butter                                   | 250 g        |
| Sugar                                    | 200 g        |
| <b>Amandes Brutes Poudre PatisFrance</b> | <b>250 g</b> |
| Eggs                                     | 200 g        |
| Lemon Zest                               | 12 g         |

#### Method

Mix the butter, sugar and **Amandes Brutes Poudre PatisFrance** at slow speed with a flat beater to obtain a homogeneous composition. Gradually add eggs and lemon zest. Cover with plastic film and store at 4 °C at least 2 hours before use.

#### 3. Poached Apple Yuzu

|            |        |
|------------|--------|
| Water      | 1000 g |
| Yuzu Juice | 250 g  |

#### Method

Bring water, yuzu juice and sugar to boil to make a syrup. Add the apples that you will have peeled and cut in half without the core.

## Táo Cake

|                 |           |
|-----------------|-----------|
| Sugar           | 500 g     |
| Jonagold Apples | 10 pieces |

Keep it on the low heat, avoiding boiling, for about 15 minutes. Leave to cool down. Cover with plastic film and store at 4 °C at least 2 hours before use.

### 4. Vietnam 45 Mousse

|   |              |
|---|--------------|
| Fresh Cream 35%                                       | 250 g        |
| <b>Belcolade Origins Lait Vietnam 45% Cacao-Trace</b> | <b>270 g</b> |
| Gelatin   | 4 g          |
| Whipped Cream   | 375 g        |

### Method

Make a ganache with fresh cream 35% and **Belcolade Origins Lait Vietnam 45% Cacao-Trace**. Add pre-soaked and melted gelatin and mix with a hand blender. Add the whipped cream directly to the mixture and pour directly into moulds of 14 cm in diameter in Flexipan (180 g per mould).

### Final Assembly

|   |                            |
|---|----------------------------|
| <b>Belcolade Premium Prime Pressed Cocoa Butter</b> | <b>Quantity Sufficient</b> |
| <b>Belcolade Selection Noir 65% Cacao-Trace</b>     | <b>Quantity Sufficient</b> |

### Method

Roll out the sweet dough with a thickness of 4 mm and put in circles of 16 cm in diameter and 2 cm high. Pipe in circles some almond cream (1.5 cm). Add poached, drained, quartered apples, and bake at 180 ° C for about 40 minutes.

Leave to cool down. Finally, place on top the frozen chocolate mousse and spray with cocoa butter mixed 50/50 with **Belcolade Selection Noir 65% Cacao-Trace** at a temperature not exceeding 40 ° C.

## Pairing tips with Belcolade Origins Lait Vietnam 45% Cacao-Trace

### Herbs & Spices

- Sakura
- Cinnamon
- Coffee
- Sesame Seeds

### Condiments

- Doenjang
- Soy Sauce
- Blueberry Vinegar
- Roasted Buckwheat

### Vegetables

- Yellow Pepper
- Cucumber
- Butternut

### Fruits

- Mango
- Pear "Conference"
- Bergamot
- Peanut

### Drinks

- Mandarin Napoleon