

El Tomillo Cake

Composition (recipe for 4 cake)

1. Crumble
2. Almond Biscuit
3. Cassis Creamy
4. Thyme Peru Mousse
5. Chocolate Glaze



1. Crumble

Flour	210 g
Sugar	150 g
Butter	150 g
Amandes Blanchies Poudre PatisFrance	170 g
Salt	3 g

Method

Mix everything together to obtain a homogenous texture. Push through a sieve to obtain equal crumble pieces. Put the crumble in the freezer for 15 minutes. Place 170 g of the crumble in a baking circle of 18 cm diameter and bake at 180°C till golden brown.

Tip: Recipe **Tegral Crumble** can be used depending on the market needs and availability.

2. Almond Biscuit

Tegral Sponge Cake	225 g
Eggs	300 g
Amandes Blanchies Poudre PatisFrance	125 g
Powder Sugar	125 g
Water	40 g

Method

Whip everything together for approximately 5 min. Put this complete recipe on a tray 40 cm x 60 cm and bake at 230°C for about 5 minutes with closed dampers. Leave to cool down and cut circles of 18 cm in diameter.

Tip: For another flavour of sponge you can replace the **Amandes Blanchies Poudre PatisFrance** by other nut powder. The method remains the same.

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3. Cassis Creamy

Starfruit Cassis PatisFrance	200 g
Sugar	50 g
Belcolade Selection Blanc Intense 26.5% Cacao-Trace	110 g
Fresh Cream 35%	350 g
Belcolade Pure Pressed Prime Cocoa Butter	20 g

Method

Boil the **Starfruit Cassis PatisFrance** puree with the sugar and pour onto the **Belcolade Selection Blanc Intense 26.5% Cacao-Trace** and **Belcolade Pure Pressed Prime Cocoa Butter**. Make an emulsion and when it reaches 35°C add the semi-whipped cream. Pipe the Cassis creamy in circles of 18 cm in diameter between two layers of almond sponge. Freeze it.

4. Thyme Peru Mousse

Milk	300 g
Fresh Cream 35%	300 g
Fresh Thyme	10 g
Egg yolk	120 g
Belcolade Origins Noir Peru 64%	460 g
Fresh Whipped Cream 35%	700 g

Method

Semi-whip the 700 g of cream and put aside. Heat the fresh cream and milk, infuse the thyme. Heat again with the egg yolks till 85°C. Pour on the **Belcolade Origins Noir Peru 64%**. Make a homogeneous ganache. When the composition reaches a temperature of 35°C you can add the semi-whipped cream.

Take entremêts circle of 4cm heights and 20 cm in diameter. Put first some **Belcolade Origins Noir Peru 64%** mousse and then put the cassis creamy in the middle. Put some more of the Peru mousse and close with the crumble. Put the cake in the freezer.

Fill a silicone decorative mould with the mousse and freeze. Demould and finish with velvet chocolate spray.

Tip: 50% of the semi-whipped cream can be replaced by **Puratos Chantypak** depending on the market needs and availability. The mousse will be sweeter.

5. Chocolate Glaze

Milk	100 g
Glucose	150 g
Belcolade Selection 65% Noir Cacao-Trace	350 g
Belcolade Premium Dutch Cocoa Powder	15 g

Method

Heat up the milk, **Belcolade Premium Dutch Cocoa Powder** and glucose. Pour onto the chocolate. Add the pre-soaked gelatin and mix in the **Puratos Miroir L'original Neutre**. Homogenise with a hand blender and remove air bubbles. Leave to crystallize overnight. Apply the glaze at 38°C on a frozen mousse cake. Decorate the cake.

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Gelatin	12 g
Water	72 g
Puratos Miroir L'original Neutre	500 g

Pairing tips with Belcolade Origins Noir Peru 64%

Dairy	Meat	Herbs & Spices	Vegetables	Sea Products	Fruits
<ul style="list-style-type: none"> • Butter • Cheddar • Mozzarella 	<ul style="list-style-type: none"> • Foie De Canard Baked • Chicken Roasted • Beef Grilled 	<ul style="list-style-type: none"> • Lemon Balm • Coriander Seeds • Pepper • Ginger 	<ul style="list-style-type: none"> • Kohlrabi • Asparagus • Carrot • Bell Pepper 	<ul style="list-style-type: none"> • Cod • Clam • Cold Smoked Salmon 	<ul style="list-style-type: none"> • Pecan • Almond • Peanut Roasted • Yuzu • Peach • Cranberry • Kumquat • Strawberry • Coconut • Guava • Lemon Peel • Fig