



CHOCOLATE BRULÉE CAKE

Vanilla Sponge:

- ◆ 1000g **Benoit Vanilla Sponge Mix**
- ◆ 750g **Fresh Whole Eggs**
- ◆ 300g **Water**
- Mix all ingredients together for 5 – 6 min.
- Place it in 2 x (60x40cm) tray.
- Baking temperature 180°C
- Baking time 10 – 12 min



Cream Brulée:

- ◆ 120g **Egg yolk**
- ◆ 130g **Sugar**
- ◆ 250g **Liquid milk**
- ◆ 250 **Dairy cream 35%**
- Boil cream and milk, pour on top of the egg yolks-sugar mixture.
- Bake at 100°C for 40 min in 20x20 square moulds with 1cm height.
- Freeze it.

Chocolate Mousse:

- ◆ 350g **Liquid Milk**
- ◆ 300g **Benoit Dark Chocolate 70%**
- ◆ 900g **Whipped cream**
- Boil milk and pour on top of the chocolate.
- Cool Down.
- Add medium peak whipped cream.

Assembly and Finishing:

- After cooling, cut sponge 20x20cm and place it in the mousse square frame.
- Spread **Benoit Praline croquant** on first layer.
- Place the cream brulée, and fill the frame with chocolate mousse.
- Freeze it, Spread **Benoit Chocolate miroir** and remove it from the frame,.
- Decorate with one piece of truffle.

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