

Halloween witch kettle

Composition

1. Shortcrust
2. Peru Chocolate Sponge
3. Lemon Mango filling
4. Peru Mousse
5. Chocolate Glaze



1. Shortcrust

| | |
|-----------------|-------|
| Flour | 350 g |
| Brown Sugar | 170 g |
| Butter | 200 g |
| Eggs | 50 g |
| Vanilla | 1 g |
| Salt | 2 g |
| Baking powder | 1 g |
| Cinnamon powder | 2 g |

Method

Mix all ingredients until you obtain a firm homogenous mass. Keep in the fridge.

Laminate the short crust at 2,5mm and cut out round shapes.

Bake on a Silpain® baking sheet for 10 minutes at 180°C with open dampers.

2. Peru Chocolate Sponge

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| Eggs | 300 g |
| Sugar | 225 g |
| Belcolade Origins Noir Peru 64% | 210 g |
| Butter | 200 g |
| Flour | 50 g |
| Egg white | 90 g |

Method

Whip the eggs and sugar. Melt the **Belcolade Origins Noir Peru 64%** and butter till 40°.

Bring together and add the sieved flour. Add the 90g of whipped egg white. Spread out on a baking tray 40 cm x 60 cm and bake at 190°C for about 12 minutes.

Cut out circles.

3. Lemon Mango filling

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| Lemon Juice | 15 g |
| Passion puree | 30 g |
| Mango Puree | 50 g |
| Diced mango pieces | 300 g |
| Puratos Miroir L'Original Neutre | 50 g |

Method

Cut fresh mango into small cubes of around 4mm. mix with the lemon juice, passion and mango puree and add the **Puratos Miroir L'Original Neutre** and mix gently with a spatula.

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5. Peru Mousse

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|---------------------------------------|--------------|
| Milk | 150 g |
| Fresh Cream (35% fat) | 150 g |
| Egg Yolk | 60 g |
| Belcolade Origins Noir Peru 64 | 230 g |
| Fresh Cream (35% fat) | 350 g |
| Clove powder | 1 g |

Method

Semi-whip the 350 g cream and put aside. Heat the cream, milk and clove powder together with the egg yolks till 85°C. Pour onto the **Belcolade Origins Noir Peru 64%**. Make a homogeneous ganache. When the chocolate ganache reaches 34°C, incorporate the whipped cream.

6. Chocolate Glaze

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|---|--------------|
| Milk | 100 g |
| Glucose | 150 g |
| Red Liposoluble color powder | 3 g |
| Belcolade Selection Noir 55% Cacao-Trace | 375 g |
| Belcolade Premium Dutch Cocoa Powder | 15 g |
| Gelatin Powder | 12 g |
| Water | 72 g |
| Puratos Miroir L'Original Neutre | 500 g |

Method

Heat up the milk, **Belcolade Premium Dutch Cacao Powder**, red color and glucose.

Pour onto the **Belcolade Selection Noir 55% Cacao-Trace** 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.

Final Assembly

Fill up silicone donut shaped mould with the chocolate mousse and freeze. Demould the chocolate mousse and glaze them. Put the dessert on a shortcrust and put a sponge in the middle. Fill up the middle with the mango lemon filling. Decorate with the chocolate decorations..

