
CHOCOLATE CIGAR



Food : Appetisers

Ingredients

Ingredients for Chocolate Biscuit• 0.16kg Yolk•
0.24kg Egg Whites• 0.25kg Sugar• 0.035kg
Chocolate PowderIngredients for Chocolate Crispy•
0.04kg Milk Chocolate• 0.025kg Pailleté Feuillantine•
0.031kg Praliné HazelnutIngredients for Cognac
Ganache• 0.3kg Cream• 0.025kg Butter• 0.05kg
Trimoline• 0.3kg Chocolate 66%• 0.025kg Cognac

Methods

Chocolate Biscuit Method

- Whip the yolk. Whip the egg whites and add the sugar. Add the yolk in the egg white mixture. Finish by adding the cacao powder.

Chocolate Crispy Method

- Melt the chocolate at 45°C and add the praliné and the feuillantine.

Cognac Ganache Method

- Boil the cream with the trimoline. Put the chocolate in three steps. Finish by adding the butter. When it's cold, add the cognac.