

**REPÚBLICA
DEL CACAO®**



RECIPES

CONTENTS

FRENCH PATISSERIE

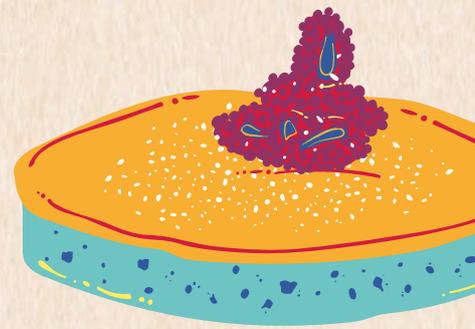
Bavaroise	1
Chocolate Sauce	3
Coulant	4
Crémeux	5
Custard	6
Flourless Biscuit	7
Whipped Ganache	8
Ganache for Bonbons	9
Ganache for Entremets	10
Génoise Sponge	11
Egg Whites Mousse	12
Mousse with Pâte à Bombe	13
Whipped Cream Mousse	15
Muscovado Cake	16
Sacher Biscuit	17
Soufflé	18
Sponge Cake	19

AMERICAN BAKERY

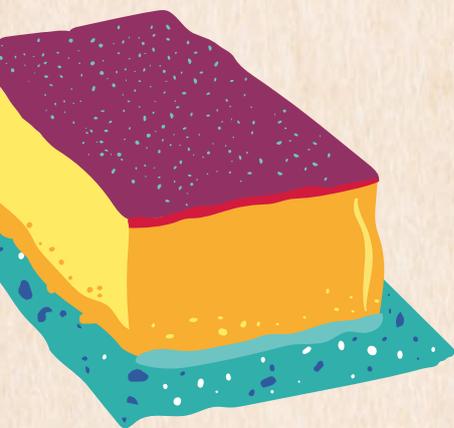
Birthday Cake	21
Brownies	23
Cheesecake	24
Honey, Almond & Dark Chocolate Cookies	25
Macadamia & Dark Chocolate Cookies	26
Oatmeal & Dark Chocolate Cookies	27
Milk Chocolate Cookies	28
Cupcakes	29
Dark Chocolate Fudge	31
Milk Chocolate Fudge	32
German Cake	33
S'mores	35
Wedding Cake	37
Whoopie Pie	39

ICE CREAMS

Dark Chocolate	42
White Chocolate	43



FRENCH PATISSERIE



BAVAROISE

Makes 70.55oz of bavaroise



ICE
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INGREDIENTS - CRÈME ANGLAISE

500g	17.64oz	Whole milk
500g	17.64oz	Heavy cream 35%
200g	7.06oz	Egg yolks
100g	3.53oz	Sugar

INGREDIENTS - BAVAROISE

700g	24.69oz	Crème Anglaise
900g	31.75oz	Heavy cream 35%
10g	0.35oz	Gelatin (if using dark chocolate)
18g	0.64oz	Gelatin (if using milk or white chocolate)

(CONTINUED)



METHOD - CRÈME ANGLAISE

In a saucepan, bring the milk and cream to a boil. In a mixing bowl, mix the egg yolks and sugar. Slowly mix a small portion of the hot milk and cream to the egg yolks and sugar. Cook this mixture, over a double boiler, until it reaches 180°F (82/83°C). Strain through a sieve, use immediately.

METHOD - BAVAROISE

Bloom the gelatin in cold water. Melt the chocolate in a bowl. In a separate bowl, whip the cream to soft peaks, set aside. Add bloomed gelatin to the hot Crème Anglaise. Add the hot Crème Anglaise in several additions to the chocolate, using a spatula, until fully incorporated. With an immersion blender, making sure not to incorporate air, blend until smooth. Check that the temperature is at 104°F (40°C). Add the whipped cream, folding in with a spatula. Place in the desired molds at 86°F (30°C) and let rest in the refrigerator for 12 hours.

**CHOCOLATE SELECTION
(CHOOSE ONE)**

460g	16.23oz	Dark Chocolate Growers Choice 71%
490g	17.28oz	Dark Chocolate Peru 62%
560g	19.75oz	Dark Chocolate Growers Choice 58%
530g	18.69oz	Dark Chocolate Ecuador 56%
465g	16.4oz	Dark Chocolate Ecuador 65%
540g	19.05oz	Milk Chocolate Caramelized Ecuador 40%
570g	20.11oz	Milk Chocolate Peru 38%
590g	20.81oz	Milk Chocolate Growers Choice 33%
600g	21.16oz	White Chocolate Ecuador 31%

CHOCOLATE SAUCE

Makes 33.8oz of chocolate sauce



ICE CREAM
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INGREDIENTS

150g	5.29oz	Glucose
600g	16oz	Whole milk

CHOCOLATE SELECTION (CHOOSE ONE)

500g	17.64oz	Dark Chocolate Growers Choice 71%
520g	18.34oz	Dark Chocolate Peru 62%
660g	23.28oz	Dark Chocolate Growers Choice 58%
560g	19.75oz	Dark Chocolate Ecuador 56%
505g	17.8oz	Dark Chocolate Ecuador 65%
700g	24.69oz	Milk Chocolate Caramelized Ecuador 40%
800g	28.22oz	Milk Chocolate Peru 38%
820g	28.93oz	Milk Chocolate Growers Choice 33%



METHOD

Boil the milk with the glucose. In a mixing bowl, melt the chocolate. Gradually pour the hot mixture over the melted chocolate in several additions, mixing well with a whisk or spatula before adding more liquid. Finish with an immersion blender to ensure a smooth texture.

Note: For a lighter consistency and for lengthened holding time, milk chocolate sauces are to be heated at 68/77°F (20/25°C) and dark chocolate sauces at 95/104°F (35/40°C).

CHOCOLATE COULANT

Makes 5 coulants



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INGREDIENTS

95g	3.35oz	Unsalted butter
400g	14.11oz	Egg whites
130g	4.59oz	Sugar
100g	3.53oz	Egg yolks

CHOCOLATE SELECTION (CHOOSE ONE)

400g	14.11oz	Dark Chocolate Growers Choice 71%
415g	14.64oz	Dark Chocolate Peru 62%
510g	17.99oz	Dark Chocolate Growers Choice 58%
490g	17.28oz	Dark Chocolate Ecuador 56%
405g	14.28oz	Dark Chocolate Ecuador 65%



METHOD

In a mixing bowl, melt the chocolate to a temperature of 122/131°F (50/55°C). Add the soft butter. Meanwhile, beat the egg whites. Gradually add the sugar to ensure a smooth texture to the meringue. Add a small amount of meringue to the chocolate-butter mixture, followed by the egg yolks. Add the rest of the meringue, folding in by hand with a spatula. Line the desired molds with baking paper and pour the batter into a piping bag. Depending on the mold size, use approximately 60g (2.12oz) to fill. Refrigerate until ready to cook, or place in the freezer for longer storage. Bake at 356°F (180°C) for about 5 minutes. The center should be liquid when served.

CHOCOLATE CRÉMEUX

Makes 28oz of crèmeux

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INGREDIENTS - CRÈME ANGLAISE

500g	17.64oz	Heavy cream
500g	17.64oz	Whole milk
200g	7.05oz	Egg yolks
100g	3.53oz	Sugar

INGREDIENTS - CRÉMEUX

610g	21.52oz	Crème Anglaise
5g	0.18oz	Gelatin (if using milk chocolate)

CHOCOLATE SELECTION (CHOOSE ONE)

200g	7.05oz	Dark Chocolate Growers Choice 71%
235g	8.29oz	Dark Chocolate Peru 62%
265g	9.35oz	Dark Chocolate Growers Choice 58%
240g	8.47oz	Dark Chocolate Ecuador 56%
350g	12.35oz	Milk Chocolate Caramelized Ecuador 40%
410g	14.46oz	Milk Chocolate Peru 38%
400g	14.11oz	Milk Chocolate Growers Choice 33%
520g	18.34oz	White Chocolate Ecuador 31%



METHOD - CRÈME ANGLAISE

In a saucepan, bring the milk and cream to a boil. In a mixing bowl, mix the egg yolks and sugar. Slowly mix a small portion of the hot milk and cream to the egg yolks and sugar. Cook this mixture, over a double boiler, until it reaches 180/181°F (82/83°C). Strain through a sieve and use immediately.

METHOD - CRÉMEUX

In a mixing bowl, melt the chocolate. Add the hot Crème Anglaise in several additions, using a spatula, until fully incorporated. With an immersion blender, making sure not to incorporate air, blend until a smooth texture is achieved.

Be sure to keep the temperature of the crèmeux at or above 95°F (35°C).

CHOCOLATE CUSTARD

Makes 50.7oz of custard



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INGREDIENTS

1000g	35.27oz	Whole milk
200g	7.05oz	Heavy cream 35%
180g	6.35oz	Egg yolks
100g	3.53oz	Sugar
80g	2.82oz	Starch
200g	7.05oz	Unsalted butter

CHOCOLATE SELECTION (CHOOSE ONE)

360g	12.69oz	Dark Chocolate Growers Choice 71%
410g	14.46oz	Dark Chocolate Peru 62%
440g	15.52oz	Dark Chocolate Growers Choice 58%
435g	15.34oz	Dark Chocolate Ecuador 56%
400g	14.10oz	Dark Chocolate Ecuador 65%
1320g	46.56oz	White Chocolate Ecuador 31%



METHOD

In a saucepan, boil the milk and the cream. In a separate saucepan, mix the sugar, starch, and egg yolks. Pour the boiling cream and milk over the egg yolks mixture. Bring mixture to a boil. In a mixing bowl, place the chocolate and pour in the boiling custard and mix until completely incorporated. Add the butter and mix until completely incorporated. Cover and place in fridge until ready for use.

FLOURLESS CHOCOLATE BISCUIT

For a 10 x 15 inch mold

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INGREDIENTS

100g	3.53oz	Almond paste 50-70%
60g	2.12oz	Unsalted butter
50g	1.76oz	Egg yolks
250g	8.82oz	Egg whites
85g	2.99oz	Sugar

CHOCOLATE SELECTION (CHOOSE ONE)

200g	7.06oz	Dark Chocolate Growers Choice 71%
210g	7.41oz	Dark Chocolate Peru 62%
280g	9.88oz	Dark Chocolate Growers Choice 58%
250g	8.82oz	Dark Chocolate Ecuador 56%
205g	7.23oz	Dark Chocolate Ecuador 65%



METHOD

In a mixing bowl melt together the chocolate and butter to a temperature of 122°F (50°C). In a stand mixer, soften the almond paste by slowly mixing in the egg yolks one at a time. Add the chocolate and butter mixture until fully incorporated. In a separate mixing bowl, whip the egg whites and sugar until obtaining soft peaks. Fold the whipped egg whites, in multiple additions, into the chocolate mixture until fully incorporated. Spread on to a 10 x 15 inch mold and bake at 356/374°F (180/190°C) in a convection oven for 20 minutes.

WHIPPED GANACHE

Makes 70.55oz of ganache

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INGREDIENTS

450g	31.75oz	Heavy cream 35%
75g	2.65oz	Glucose
450g	31.75oz	Heavy cream 35%
10g	0.35oz	Gelatin (if using White Chocolate)

CHOCOLATE SELECTION (CHOOSE ONE)

380g	13.4oz	Dark Chocolate Growers Choice 71%
410g	14.46oz	Dark Chocolate Peru 62%
490g	17.28oz	Dark Chocolate Growers Choice 58%
440g	15.52oz	Dark Chocolate Ecuador 56%
400g	14.1oz	Dark Chocolate Ecuador 65%
620g	21.87oz	Milk Chocolate Caramelized Ecuador 40%
640g	22.58oz	Milk Chocolate Peru 38%
660g	23.28oz	Milk Chocolate Growers Choice 33%
730g	25.75oz	White Chocolate Ecuador 31%



METHOD

Prepare the basic ganache: in a saucepan, boil the 450g of cream with the glucose. In a mixing bowl, melt the chocolate. Gradually pour the hot mixture over the melted chocolate in several additions, mixing well with a whisk or spatula before adding more liquid. Finish with an immersion blender to ensure a smooth texture. Scale the basic ganache and add an equal amount of cold cream to the mixture, use an immersion blender to combine. Pour into a shallow container and allow to crystallize overnight in the refrigerator. To use, whip by hand or on a stand mixer to achieve the desired consistency.

GANACHE FOR BONBONS

For a 15 x 15 inch mold

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INGREDIENTS

500g	17.64oz	Heavy cream 35%
145g	5.12oz	Glucose syrup
		Unsalted butter*

CHOCOLATE SELECTION (CHOOSE ONE)

*100g / 3.53oz Unsalted butter

780g	27.51oz	Dark Chocolate Growers Choice 71%
830g	29.28oz	Dark Chocolate Peru 62%
950g	33.51oz	Dark Chocolate Growers Choice 58%
880g	31.04oz	Dark Chocolate Ecuador 56%

*160g / 5.64oz Unsalted butter

1200g	42.33oz	Milk Chocolate Caramelized Ecuador 40%
1300g	45.86oz	Milk Chocolate Peru 38%
1440g	50.79oz	Milk Chocolate Growers Choice 33%

*No unsalted butter.

Add 10% of the chocolate weight in cacao butter.

1290g	45.50oz	White Chocolate Ecuador 31%
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METHOD

In a saucepan, boil the cream with the glucose. In a mixing bowl, melt the chocolate. Gradually pour the hot cream and glucose over the melted chocolate in several additions, mixing well with spatula before adding more liquid. Finish with an immersion blender to ensure a smooth texture. When the ganache is between 95-100°F (35-38°C), add the softened butter and process again with the immersion blender until fully incorporated. In order not to destabilize the emulsion, once the mixture is done and before it is fully crystallized, pour the ganache in frames (lined with a guitar sheet) at a temperature between 95-100°F (35-38°C) for dark chocolate, 86-95°F (30-35°C) for milk chocolate and 80-82°F (27-28°C) for white chocolate. Keep the ganache frames between 61-64°F (16-18°C) and 60% humidity. After 48 hours of crystallization, flip over the ganache frames and remove the guitar sheet. Cut into the desired shape. If possible, allow the ganache to crystallize an additional 24 hours before coating or enrobing.

GANACHE FOR ENTREMETS

Makes 44oz of ganache



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INGREDIENTS

600g	21.16oz	Heavy cream 35%
		Glucose*

CHOCOLATE SELECTION (CHOOSE ONE)

*100g / 3.53oz Glucose

490g	17.28oz	Dark Chocolate Growers Choice 71%
500g	17.64oz	Dark Chocolate Peru 62%
570g	21.87oz	Dark Chocolate Growers Choice 58%
540g	21.16oz	Dark Chocolate Ecuador 56%

*30g / 1.06oz Glucose

900g	31.75oz	Milk Chocolate Caramelized Ecuador 40%
990g	34.92oz	Milk Chocolate Peru 38%
1050g	37.01oz	Milk Chocolate Growers Choice 33%
1060g	37.04oz	White Chocolate Ecuador 31%



METHOD

In a saucepan, boil the cream with the glucose. In a mixing bowl, melt the chocolate. Gradually pour the hot mixture over the melted chocolate in several additions, mixing well with a whisk or spatula before adding more liquid. Finish with an immersion blender to ensure a smooth texture. To soften a crystallized ganache, use the microwave oven on medium power.

GÉNOISE SPONGE

For a 10 x 15 inch mold

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INGREDIENTS

20g	0.7oz	Cacao Powder 22-24%
130g	4.59oz	All-purpose flour
20g	0.7oz	Corn flour
300g	10.58oz	Eggs
170g	5.99oz	Sugar



METHOD

In a double boiler, whip the egg whites and sugar for 2 to 3 minutes. Remove from the heat and continue to whip for 15 minutes until achieving a light foamy texture, set aside. In a mixing bowl, sift together the flour, cacao powder and corn flour. Stir in the sifted dry ingredients in to the whipped egg whites until completely incorporated. Pour into greased and floured molds and bake at 356°F (180°C) for approximately 30 minutes.

EGG WHITES MOUSSE

Makes 24.7oz of mousse

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INGREDIENTS

150g	5.29oz	Heavy cream 35%
60g	2.12oz	Pasteurized egg yolks
200g	7.05oz	Pasteurized egg whites
60g	2.12oz	Sugar

CHOCOLATE SELECTION (CHOOSE ONE)

220g	7.76oz	Dark Chocolate Growers Choice 71%
240g	8.47oz	Dark Chocolate Peru 62%
270g	9.52oz	Dark Chocolate Growers Choice 58%
265g	9.35oz	Dark Chocolate Ecuador 56%
225g	7.93oz	Dark Chocolate Ecuador 65%



METHOD

In a saucepan, boil the cream. In a mixing bowl, melt the chocolate. Gradually pour the hot cream over the melted chocolate in several additions, mixing well with a whisk or spatula before adding more liquid, until completely incorporated. Add the pasteurized egg yolks until completely incorporated, set aside. In a stand mixer with the whisk attachment, whip the pasteurized egg whites and sugar until obtaining soft peaks, set aside. When the chocolate mixture obtains a temperature of 104/122°F (40/50°C), fold in $\frac{1}{4}$ of the whipped egg whites. Finish by folding in the remaining pasteurized egg whites.

MOUSSE WITH PÂTE À BOMBE

Makes 53oz of mousse

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INGREDIENTS - PÂTE À BOMBE

240g	8.47oz	Egg yolks
100g	3.53oz	Whole eggs
180g	6.35oz	Sugar
120g	4.23oz	Water

INGREDIENTS - MOUSSE

220g	7.73oz	Whole milk
640g	22.57oz	Pâte à Bombe
800g	28.22oz	Heavy cream 35%
10g	0.35oz	Gelatin (if using Milk Chocolate)

(CONTINUED)



METHOD - PÂTE À BOMBE

Scale all ingredients together in the bowl of a stand mixer and cook over a water bath stirring constantly. When the mixture is 176°F (80°C), place the bowl on the stand mixer. Whip until cooled to around 68°F (20°C); use immediately to avoid losing volume.

METHOD - MOUSSE

Heat the milk (add the bloomed gelatin if using milk chocolate). Melt the chocolate: 122/131°F (50/55°C) for dark couvertures and maximum 113°F (45°C) for milk and white couvertures. In a saucepan, boil the cream with the glucose. Gradually pour the hot mixture over the melted chocolate in several additions, mixing well with a whisk or spatula before adding more liquid. Finish with an immersion blender to ensure a smooth texture. Whip the cream to very soft peaks. Check that the temperature of the ganache is between 113 and 131°F (45 and 55°C) depending on the chocolate you are using. Fold in the Pâte à Bombe to the ganache with a spatula, followed by the whipped cream.

CHOCOLATE SELECTION
(CHOOSE ONE)

500g	17.64oz	Dark Chocolate Growers Choice 71%
515g	18.17oz	Dark Chocolate Peru 62%
530g	18.69oz	Dark Chocolate Growers Choice 58%
525g	18.52oz	Dark Chocolate Ecuador 56%
920g	32.45oz	Milk Chocolate Caramelized Ecuador 40%
980g	34.57oz	Milk Chocolate Peru 38%
1085g	38.27oz	Milk Chocolate Growers Choice 33%

WHIPPED CREAM MOUSSE

Makes 53oz of mousse



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INGREDIENTS

250g	8.82oz	Whole milk
1000g	35.27oz	Heavy cream 35%

CHOCOLATE SELECTION (CHOOSE ONE)

440g	15.52oz	Dark Chocolate Growers Choice 71%
460g	16.23oz	Dark Chocolate Peru 62%
560g	19.75oz	Dark Chocolate Growers Choice 58%
550g	19.40oz	Dark Chocolate Ecuador 56%
720g	25.39oz	Milk Chocolate Caramelized Ecuador 40%
765g	26.98oz	Milk Chocolate Peru 38%
800g	28.22oz	Milk Chocolate Growers Choice 33%
950g	33.51oz	White Chocolate Ecuador 31%



METHOD

In a stand mixer with the whisk attachment, whip the heavy cream on medium speed until obtaining soft peaks, set aside. In a mixing bowl, melt the chocolate to approximately 122/131°F (50/55°C) for dark chocolate couvertures and 113°F (45°C) for milk and white chocolate couvertures. In a saucepan, boil the milk and pour over the melted chocolate in small additions, whisking until smooth and completely incorporated. Once the chocolate has obtained a temperature of 122/131°F (45/55°C), fold in the whipped cream until completely incorporated. Pour into desired serving vessels.

MUSCOVADO CHOCOLATE CAKE

For a 8 x 4 x 2 inch mold



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INGREDIENTS

15g	0.53oz	Cacao Powder 22-24%
50g	1.76oz	Dark Chocolate Peru 62%, chopped
90g	3.2oz	Muscovado sugar
90g	3.2oz	Brown butter
60g	2.12oz	Egg whites
50g	1.76oz	Whole eggs
20g	0.71oz	Egg yolks
30g	1.06oz	Powdered sugar
2g	0.07oz	Salt
45g	1.59oz	All-purpose flour
5g	0.18oz	Baking powder



METHOD

In a saucepan, heat the butter to a temperature of 293°F (145°C) and then transfer immediately into a mixing bowl to stop the cooking process. In a stand mixer with the whisk attachment, whip the egg whites with 30g (1.06oz) of muscovado sugar until soft peaks form. In a mixing bowl, sift the flour, baking powder, salt, powdered sugar and remaining muscovado sugar.

Mix in the whole eggs and egg yolks to the dry ingredients until a dough forms. Mix in the cooled brown butter until completely incorporated. Fold in the whipped egg whites. At this point separate $\frac{1}{4}$ of this mix and incorporate the cacao powder, place in a piping bag with a standard piping tip and set aside. Mix in the chopped chocolate to the remaining $\frac{3}{4}$ of mix.

In a greased and floured mold, place the chopped chocolate mixture; pipe the cacao powder mix into the center of the mold. Bake at 338°F (170°C) for 30 minutes.

SACHER BISCUIT

For a 15 x 25 inch mold



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INGREDIENTS

50g	1.76oz	Cacao Powder 22-24%
430g	15.17oz	Almond paste 50-70%
130g	4.59oz	Sugar
210g	7.41oz	Egg yolks
150g	5.29oz	Whole eggs
250g	8.82oz	Egg whites
130g	4.59oz	Sugar
100g	3.53oz	Pastry flour
100g	3.53oz	Unsalted butter



METHOD

Loosen the almond paste by slowly incorporating the egg yolks and whole eggs and then add 130g of sugar, mix until fully incorporated. Beat the egg whites adding the remaining sugar. Sift together the cacao powder and flour. Separately melt the chocolate with the butter. Mix a small part of the egg whites with the chocolate and melted butter in order to form a smooth and light texture. Add the almond paste, whole eggs and egg yolks. Add the sifted dry ingredients and finish with the rest of the egg whites. Cook in a mold or spread on a 15 x 25 inch mold at 356/392°F (180/200°C).

CHOCOLATE SOUFLÉ

Makes 10 soufflés (2oz each)



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INGREDIENTS

80g	2.8oz	Sugar
200g	7.5oz	Egg whites
20g	0.7oz	Corn starch
300g	10.6oz	Milk
60g	2.12oz	Egg yolks

CHOCOLATE SELECTION (CHOOSE ONE)

325g	13.23oz	Dark Chocolate Ecuador 56%
350g	13.76oz	Dark Chocolate Growers Choice 58%
320g	11.3oz	Dark Chocolate Peru 62%
305g	10.76oz	Dark Chocolate Growers Choice 71%



METHOD

In a mixing bowl, melt the chocolate. In a saucepan, boil the milk with the corn starch. Pour the boiled milk over the melted chocolate and whisk until smooth.

Beat the egg whites with the sugar until they obtain soft peaks. Add a portion of the whipped egg whites into the chocolate mixture, and then the egg yolks. Fold the mixture with a spatula, and add the rest of the egg whites until fully incorporated.

Place in buttered and sugared ramekins and bake in a convection oven at 374°F (190°C) for 6/7 minutes depending on the size. The desired result is a creamy, almost liquid center to the soufflé.

Note: before baking the soufflés, they can be kept in the refrigerator for a few hours or for several days in the freezer.

CHOCOLATE SPONGE CAKE

Makes 1 cake for a 10 x 15 inch mold



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INGREDIENTS

135g	4.76oz	Sugar
200g	7.06oz	Whole eggs
60g	2.12oz	All-purpose flour
120g	4.23oz	Unsalted butter

CHOCOLATE SELECTION (CHOOSE ONE)

305g	10.76oz	Dark Chocolate Growers Choice 71%
320g	11.3oz	Dark Chocolate Peru 62%
350g	13.76oz	Dark Chocolate Growers Choice 58%
325g	13.23oz	Dark Chocolate Ecuador 56%



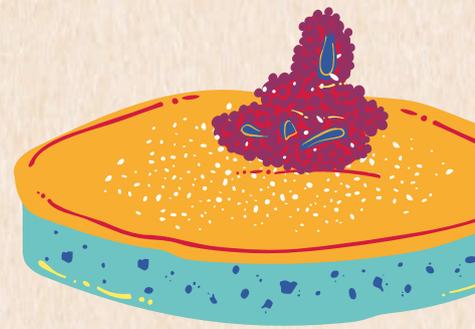
METHOD

In a double boiler, melt the chocolate and the butter. In a stand mixer with the whisk attachment, whip the eggs and sugar until obtaining soft peaks.

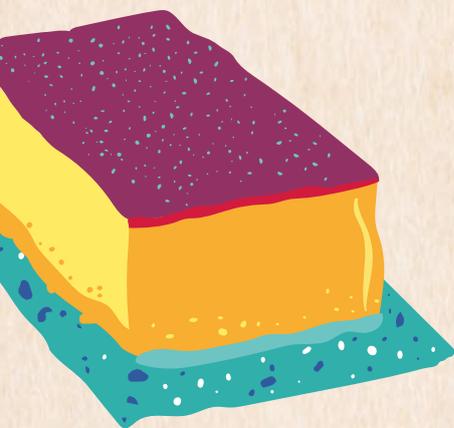
In addition, add the melted chocolate and butter to the whipped egg whites until completely incorporated. Slowly add the flour and mix until fully incorporated.

Place into a greased 10 x 15 inch mold and bake at 356°F (180°C) for 20 minutes. If you want to have a cake or cupcake top with this mixture, bake at 320°F (160°C) for 30 minutes.

*The all-purpose flour can be replaced with gluten free flour.



AMERICAN BAKERY



BIRTHDAY CAKE

Serves two, two-tier cakes



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INGREDIENTS - SPONGE CAKE

65g	2.29oz	Cacao Powder 22-24%
175g	6.17oz	All-purpose flour
3g	0.11oz	Baking powder
2g	0.07oz	Baking soda
2g	0.07oz	Salt
170g	5.99oz	Unsalted butter
318g	11.22oz	Sugar
15g	0.53oz	Whole milk
125g	4.41oz	Whole eggs
130g	4.59oz	Plain yogurt

INGREDIENTS - DARK CHOCOLATE BUTTER CREAM

175g	6.17oz	Dark Chocolate Ecuador 56%
252g	8.89oz	Sugar
18g	0.64oz	Glucose
135g	4.76oz	Egg whites
450g	15.87oz	Unsalted butter, softened



METHOD - SPONGE CAKE

In a mixing bowl, sift together the flour, cacao powder, baking powder, baking soda and salt. Set aside. In a stand mixer with the paddle attachment, cream the butter and sugar. Add the milk and continue mixing. Add the whole eggs slowly and continue to mix. Alternate adding the sifted dry ingredients and the yogurt slowly until fully incorporated. Place 8.82oz of batter in 2 6-inch cake rings or pans. Bake at 356°F (180°C) for 13 minutes.

METHOD - DARK CHOCOLATE BUTTER CREAM

In a stand mixer with the whisk attachment, whip the egg whites on medium speed. In a saucepan, cook the sugar and glucose with a little water to 249.8°F (121°C). Once the sugar syrup is at 249.8°F (121°C), slowly pour over the egg whites whipping on medium speed. Continue whipping on medium speed until cooled to 86/91.4°F (30 and 33°C). Add the softened butter, continue mixing. Add the melted chocolate and continue mixing until fully incorporated. Reserve at room temperature until ready to use.

(CONTINUED)

ASSEMBLY

Frost one cake with butter cream. Place second cake on top and frost both with butter cream to desired thickness. Decorate with tempered Ecuador 56% cacao dark chocolate.

BROWNIES

Makes 25-30 brownies



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INGREDIENTS

462g	16.3oz	Dark Chocolate Growers Choice 58%, melted
25g	0.88oz	Cacao Powder 22-24%
425g	14.99oz	Whole eggs
1g	0.04oz	Salt
738g	26.03oz	Sugar
63	2.22oz	Corn syrup
462g	15.03oz	Unsalted butter
85g	2.99oz	Cake flour
295g	10.41oz	All-purpose flour
2g	0.07oz	Baking powder
400g	14.11oz	Chopped pecans



METHOD

In a stand mixer with the paddle attachment, cream the butter with sugar, corn syrup and salt. Add the whole eggs slowly, continue mixing. Add the melted chocolate slowly, continue mixing. Add the remaining dry ingredients (cake flour, all-purpose flour, baking powder and cacao powder). Mix together. Add the pecans last and stir until fully incorporated.

Pour mixture into a non-stick sprayed half sheet pan with a half sheet frame. Bake at 320°F (160°C) for 35 minutes. Let cool and cut into 2 ½ inch squares.

CHOCOLATE CHEESECAKE

Makes 1 cheesecake



ICE CREAM

AMERICAN BAKERY

FRENCH PATISSERIE



INGREDIENTS - BATTER

75g	2.75oz	Dark Chocolate Growers Choice 58%
300g	10.5oz	Cream cheese
100g	3.5oz	Sugar
1g	1 pinch	Salt
80g	2.8oz	Eggs
83g	3oz	Heavy cream 35%

INGREDIENTS - CACAO CRUMBLE

50g	1.75oz	Cacao Powder 22-24%
115g	4oz	Unsalted butter, cubed
100g	3.5oz	Sugar
175g	6.25oz	All-purpose flour
1g	1 pinch	Salt
10g	0.35oz	Water



METHOD - BATTER

In a saucepan over medium heat, melt chocolate and cream. In a stand mixer with a paddle attachment, mix the eggs, sugar and cream cheese. Add the melted chocolate and cream and mix until fully incorporated. Pour batter into cheesecake pan and bake in a water bath at 150°C (302°F) for 1 hour. Leave to cool down.

METHOD - CACAO CRUMBLE

In a stand mixer with the paddle attachment, place the flour, sugar, cacao powder and salt and mix. Slowly mix in the cubes of cold butter until pea size pieces form. Add water and continue mixing until a grainy dough forms. Place on a baking sheet with parchment paper or silpat and bake at 210°F (160°C) for 12 minutes. Set aside in an airtight container in a cool place.

ASSEMBLY

Serve the cheesecake, together with the crumble.

HONEY, ALMOND & DARK CHOCOLATE COOKIES

Makes 15 cookies



ICE
CREAM

AMERICAN
BAKERY

FRENCH
PATISSERIE



INGREDIENTS

60g	2.10oz	Dark Chocolate Growers Choice 58%, chopped
150g	5.25oz	Brown sugar
170g	6oz	Unsalted butter, softened
20g	0.7oz	Honey
50g	1.76oz	Whole eggs
280g	10oz	All-purpose flour
40g	1.4oz	Toasted almonds, coarsely chopped
2g	0.07oz	Salt



METHOD

In a stand mixer with the paddle attachment, cream the softened butter and brown sugar. Add the honey and the whole eggs, continue mixing. Add the flour and salt, then the chocolate and sliced almonds and mix slowly until fully incorporated. Place dough in a refrigerator for 1 hour. Shape in to 50g (1.76oz) balls and place on a sheet tray lined with parchment paper or silpat. Bake at 338°F (170°C) for 12 minutes.

MACADAMIA & DARK CHOCOLATE COOKIES

Makes 15 cookies



ICE
CREAM

AMERICAN
BAKERY

FRENCH
PATISSERIE



INGREDIENTS

120g	4.25oz	Dark Chocolate Ecuador 56%, melted
110g	3.9oz	Dark Chocolate Ecuador 56%, chopped
100g	3.5oz	Unsalted butter, softened
140g	5.01oz	All-purpose flour
3g	0.1oz	Baking powder
2g	0.07oz	Salt
50g	1.76oz	Whole eggs
150g	5.3oz	Brown sugar
60g	2.1oz	Macadamia nuts, coarsely chopped



METHOD

In a stand mixer with the paddle attachment, cream the softened butter and brown sugar. Add the egg, continue mixing. Add the flour, salt, baking powder and melted chocolate that is at a temperature of 77°F (25°C), continue mixing. Add the chopped chocolate and macadamia nuts and mix slowly until fully incorporated. Place dough in a refrigerator for 1 hour. Shape in to 50g (1.76oz) balls and place on a sheet tray lined with parchment paper or silpat. Bake at 320°F (160°C) for 12 minutes.

OATMEAL & DARK CHOCOLATE COOKIES

Makes 25 cookies



ICE
CREAM

AMERICAN
BAKERY

FRENCH
PATISSERIE



INGREDIENTS

300g	10.58oz	Dark Chocolate Growers Choice 58%, chopped
188g	6.63oz	All-purpose flour
2.5g	0.09oz	Salt
226g	7.97oz	Unsalted butter, softened
156g	5.5oz	Sugar
156g	5.5oz	Brown sugar
100g	3.52oz	Whole eggs
300g	10.58oz	Old fashion oats
6g	0.21oz	Baking soda



METHOD

In a stand mixer with the paddle attachment, cream the softened butter and both sugars. Add the whole eggs, continue mixing. Add the flour, salt and baking soda, continue mixing. Add the oats and chopped chocolate and mix slowly until fully incorporated. Place dough in a refrigerator for 1 hour. Shape in to 50g (1.76oz) balls and place on a sheet tray lined with parchment paper or silpat. Bake at 320°F (160°C) for 10 to 12 minutes.

MILK CHOCOLATE COOKIES

Makes 12 cookies



ICE
CREAM

AMERICAN
BAKERY

FRENCH
PATISSERIE



INGREDIENTS

120g	4.25oz	Milk Chocolate Peru 38%, chopped
40g	1.5oz	Cacao Powder 22-24%
120g	4.25oz	All-purpose flour
4g	0.15oz	Baking powder
2g	0.07oz	Salt
125g	4.40oz	Unsalted butter, softened
90g	3.25oz	Sugar
45g	1.6oz	Brown sugar
50g	1.76oz	Whole eggs
15g	0.5oz	Whole milk



METHOD

In a stand mixer with the paddle attachment, cream the softened butter and both sugars. Add the egg and milk, continue mixing. Add the flour, baking powder, salt and cacao powder, continue mixing. Slowly mix in the chocolate until completely incorporated. Place dough in the refrigerator for 1 hour. Shape in to 50g (1.76oz) balls and place on a sheet tray lined with parchment paper or silpat. Bake at 320°F (160°C) for 12 minutes.

CUPCAKES

Makes 40 cupcakes



ICE
CREAM

AMERICAN
BAKERY

FRENCH
PATISSERIE



INGREDIENTS - BATTER

182g	6.42oz	Cacao Powder 22-24%
454g	16.01oz	Hot water
454g	16.01oz	Whole milk
454g	16.01oz	Vegetable oil
220g	7.76oz	Whole eggs
640g	22.58oz	Sugar
20g	0.7oz	Baking soda
10g	0.35oz	Baking powder
12g	0.42oz	Salt
564g	19.89oz	All-purpose flour

INGREDIENTS - GANACHE FROSTING

600g	21.16oz	Heavy cream 35%
100g	3.53oz	Glucose (if using dark chocolate)
30g	1.06oz	Glucose (if using milk chocolate)

(CONTINUED)



METHOD - BATTER

Combine the milk and oil in a mixing bowl. Dissolve the cacao powder with water at 140°F (60°C) and pour into the milk and oil. Add the whole eggs and mix with a whisk. Add the dry ingredients (sugar, flour, baking soda, baking powder and salt) and continue mixing until fully incorporated. Bake at 320°F (160°C) for 8 to 15 minutes, depending on the size of the mold that is used. Once the sponge is baked and cooled, pipe the frosting on the cupcakes with desired piping tip.

METHOD - GANACHE FROSTING

Boil the cream with the glucose. Gradually pour the hot mixture over the melted chocolate in several additions, mixing well with a whisk or spatula before adding more liquid. Finish with an immersion blender to ensure a smooth texture. Let the ganache set at room temperature 61 to 68°F (16 to 20°C) to crystallize (24 hours). Pipe the ganache frosting on the cupcakes with a pastry bag and desired tip.

**CHOCOLATE SELECTION
(CHOOSE ONE)**

540g	21.16oz	Dark Chocolate Ecuador 56%
490g	17.28oz	Dark Chocolate Growers Choice 71%
500g	17.64oz	Dark Chocolate Peru 62%
570g	21.87oz	Dark Chocolate Growers Choice 58%
900g	31.75oz	Milk Chocolate Caramelized Ecuador 40%
990g	34.92oz	Milk Chocolate Peru 38%
1050g	37.01oz	Milk Chocolate Growers Choice 33%

DARK CHOCOLATE FUDGE

Makes 1.5 fudge



ICE
CREAM

AMERICAN
BAKERY

FRENCH
PATISSERIE



INGREDIENTS

80g	3oz	Dark Chocolate Ecuador 56%
250g	9oz	Heavy cream 35%
75g	2.75oz	Glucose
250g	9oz	Sugar
25g	1oz	Unsalted butter, cubed
2.5g	0.1oz	Instant coffee



METHOD

In a saucepan, bring heavy cream to a boil, set aside. In a saucepan, make a caramel: place 100g of sugar and cook to 374°F (190°C). At this temperature add the hot cream slowly, stirring constantly with a whisk until fully incorporated. Add the remaining sugar and glucose and continue cooking, stirring constantly until the temperature reaches 230°F (110°C). Remove from heat and cool to 122°F (50°C). Add the cubed butter, coffee and dark chocolate, stirring constantly with a whisk to create a smooth and shiny texture. Place the fudge in rectangular mold. Let cool 1 hour. Cut with a hot knife into the desired shape.

MILK CHOCOLATE FUDGE

Makes 1.5 fudge



ICE
CREAM

AMERICAN
BAKERY

FRENCH
PATISSERIE



INGREDIENTS

95g	3.5oz	Milk Chocolate Growers Choice 33%
250g	9oz	Heavy cream 35%
75g	2.75oz	Glucose
250g	9oz	Sugar
12g	0.5oz	Unsalted butter, cubed
1.5g	2 pinches	Salt



METHOD

In a saucepan, bring heavy cream to a boil, set aside. In a saucepan, make a caramel: place 100g of sugar and cook to 374°F (190°C). At this temperature add the hot cream slowly, stirring constantly with a whisk until fully incorporated. Add the remaining sugar and glucose and continue cooking, stirring constantly until the temperature reaches 234°F (112°C). Remove from heat and cool to 122°F (50°C). Add the cubed butter, salt and milk chocolate, stirring constantly with a whisk to create a smooth and shiny texture. Place the fudge in rectangular mold. Let cool 1 hour. Cut with a hot knife into the desired shape.

GERMAN CHOCOLATE CAKE

Makes 1 cake

ICE
CREAM

AMERICAN
BAKERY

FRENCH
PATISSERIE



INGREDIENTS - SPONGE

80g	2.8oz	Dark Chocolate Ecuador 56%
15g	0.5oz	Cacao Powder 22-24%
55g	1.9oz	Water
85g	3oz	All-purpose flour
4g	0.15oz	Baking powder
1g	1 pinch	Salt
2ea	2ea	Egg yolks
115g	4oz	Unsalted butter
175g	6.25oz	Sugar
100g	3.5oz	Buttermilk

INGREDIENTS - DARK CHOCOLATE BUTTER CREAM

160g	5.75oz	Dark Chocolate Ecuador 56%
125g	4.5oz	Heavy cream 35%
8g	0.3oz	Corn syrup
115g	4oz	Butter, room temperature

(CONTINUED)



METHOD - SPONGE

In a saucepan, over medium heat, combine chocolate and water, melt until combined. Set aside. In a stand mixer with a paddle attachment, cream the butter and sugar. Add the egg yolks one at a time until fully incorporated. Add melted chocolate, continue mixing. Add the buttermilk, continue mixing. Add remaining dry ingredients and continue mixing until completely incorporated. Pour batter into greased and floured round cake pans. Bake at 338°F (170°C) for 25 minutes.

METHOD - DARK CHOCOLATE BUTTER CREAM

In a saucepan, boil the cream with the corn syrup. Pour over the chocolate and emulsify with hand immersion blender. When the mixture reaches 104°F (40°C), place it in a stand mixer and incorporate the butter, mixing slowly with the paddle attachment until obtaining a smooth and shiny texture.

(CONTINUED)

INGREDIENTS - COCONUT PECAN FROSTING

520g	520g	Evaporated milk
120g	4.23oz	Egg yolks
450g	15.9oz	Sugar
225g	7.9oz	Unsalted butter
400g	14.11oz	Coconut, shredded, toasted
400g	14.11oz	Pecans, chopped, toasted
10g	0.35oz	Cornstarch

METHOD - COCONUT PECAN FROSTING

In a saucepan, place the milk, egg yolks, cornstarch and sugar and bring to a boil for 3 minutes, stirring constantly. Transfer to a mixing bowl and cool to 104°F (40°C). With a whisk, slowly add the softened butter to emulsify the mixture. Add the coconut and chopped pecans until completely incorporated.

ASSEMBLY

Cut the cake in to three parts lengthways. Pipe the ganache on top of two of the cakes. Stack on top of each other. Place in refrigerator for 30 minutes. Cover the entire cake smoothly in the coconut pecan frosting.

S'MORES

Makes 30 s'mores



ICE
CREAM

AMERICAN
BAKERY

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INGREDIENTS - GRAHAM CRACKER

135g	4.76oz	Wholewheat flour
135g	4.76oz	All-purpose flour
55g	1.94oz	Sugar
4g	0.14oz	Salt
3g	0.11oz	Cinnamon
5g	0.18oz	Baking powder
50g	1.76oz	Whole eggs
50g	1.76oz	Vegetable oil
75g	2.65oz	Honey
30g	1.06oz	Whole milk

INGREDIENTS - DARK CHOCOLATE GANACHE

500g	17.64oz	Dark Chocolate Peru 62%, melted
600g	21.16oz	Heavy cream 35%
100g	3.53oz	Glucose

(CONTINUED)



METHOD - GRAHAM CRACKER

In a bowl, mix the flour, sugar, salt, cinnamon and baking powder. In another bowl mix the whole eggs and oil until fully incorporated. Add the honey and milk and continue mixing. Add the dry ingredients and mix until fully incorporated. Let rest in the refrigerator for 1 hour. Roll out the chilled dough between two pieces of parchment paper to a thickness of 0.14 inches. Place dough in refrigerator for 10 minutes. Cut the dough in 1 x 4 inch rectangles and let rest for 10 minutes. Separate the rectangles and transfer them to a sheet pan lined with a silpat or parchment paper. Bake at 320°F (160°C) for 10 minutes.

METHOD - DARK CHOCOLATE GANACHE

Boil the cream with the glucose. Gradually pour the hot mixture over the melted chocolate in several additions, mixing well with a whisk or spatula before adding more liquid. Finish with an immersion blender to ensure a smooth texture.

(CONTINUED)

INGREDIENTS - MARSHMALLOW CREAM

50g	1.76oz	Water
335g	11.82oz	Corn syrup
158g	5.57oz	Sugar
90g	3.18oz	Egg whites
6g	0.21oz	Vanilla extract
2g	0.07oz	Gelatin sheets

Let the ganache set at room temperature 61 to 68°F (16 to 20°C) to crystallize (24 hours). Place in a pastry bag with a plain, round piping tip and set aside until ready for use.

METHOD - MARSHMALLOW CREAM

Bloom gelatin in a large quantity of cold water. Let sit for 3 minutes, then squeeze out excess water and set gelatin aside. In a stand mixer with the whisk attachment, start mixing the egg whites on low speed. Meanwhile, in a sauce pan over medium heat combine water, corn syrup, sugar and cook to 244°F (118°C). At this temperature, remove the sauce pan from the heat and add the hydrated gelatin. Slowly add the hot liquid while mixing the egg whites on medium speed. Add the vanilla and continue mixing on medium speed to medium peaks. Place in a piping bag with a plain, round piping tip.

ASSEMBLY

Use one graham cracker as the base of the s'mores. Pipe on the ganache, covering the graham cracker fully. Pipe the marshmallow on top of the ganache and set aside for 1 hour. Toast the marshmallow using a torch and top with a graham cracker creating a sandwich.

WEDDING CAKE

Makes 1 wedding cake

ICE
CREAM

AMERICAN
BAKERY

FRENCH
PATISSERIE



INGREDIENTS - SPONGE

75g	2.75oz	Milk Chocolate Growers Choice 33%, melted
10g	0.35oz	Cacao Powder 22-24%
150g	5.25oz	Sugar
300g	10.5oz	Heavy cream 35%
100g	3.52oz	Egg yolks
90g	3.25oz	Unsalted butter
140g	5oz	All-purpose flour
4g	0.15oz	Baking powder
150g	5.3oz	Egg whites
50g	1.75oz	Sugar

INGREDIENTS - MILK CHOCOLATE GANACHE

300g	10.5oz	Milk Chocolate Growers Choice 33%
200g	7oz	Heavy cream 35%
30g	1oz	Glucose

(CONTINUED)



METHOD - SPONGE

In a saucepan, bring cream to a boil, set aside. In a saucepan, cook the 150g sugar to 374°F (190°C) making a caramel. Slowly add the cream stirring continuously with a whisk until fully incorporated. Let cool for 1 hour. In a stand mixer with the paddle attachment, mix the egg yolks and butter until incorporated. Add the caramel, continue mixing. Add the melted chocolate, continue mixing. Add the flour, cacao powder and baking powder, continue mixing. In a separate stand mixer with a whisk attachment, whip the egg whites and 50g sugar to make a meringue. Add meringue to the first mixture and mix until fully incorporated. Place in a greased 25 x 25cm square mold. Bake at 320°F (160°C) for 30 minutes. Cool down to room temperature.

METHOD - MILK CHOCOLATE GANACHE

In a saucepan, boil the cream and glucose. Pour the mixture over the chocolate and mix until fully incorporated. Using a handheld blender, blend to obtain a smooth mixture. Place in a pastry bag with a plain piping tip.

(CONTINUED)

INGREDIENTS - NUT BLANC-MANGER

400g	14.1oz	Walnuts
1000g	35.27oz	Water
60g	2.1oz	Sugar
250g	8.8oz	Egg yolks
35g	1.25oz	Corn starch
1g	1 pinch	Salt

METHOD - NUT BLANC MANGER

In a food processor or blender, blend the nuts with water for 5 minutes. Sieve/strain the liquid. Place sieved liquid in refrigerator for 24 hours and discard pulp. In a saucepan, bring the walnut milk, sugar, salt, egg yolks and corn starch to a boil, stirring constantly to prevent lumps. Cook for 2 minutes. Use a handheld immersion blender to smooth if necessary. Set aside in refrigerator

ASSEMBLY

Cut the cake in half lengthways. Pipe the ganache on one half of the cake, place the second half on top. Place in refrigerator for 30 minutes. Place the nut blanc-manger evenly and smoothly over the entire cake. Keep refrigerated.

WHOOPIE PIE

Makes 15 whoopie pies

ICE
CREAM

AMERICAN
BAKERY

FRENCH
PATISSERIE



INGREDIENTS - BISCUIT

55g	1.94oz	Cacao Powder 22-24%
50g	1.76oz	Whole eggs
195g	6.88oz	Brown sugar
220g	7.76oz	Buttermilk
115g	4.06oz	Unsalted butter
225g	7.94oz	All-purpose flour
7g	0.25oz	Baking soda
7g	0.25oz	Salt
5g	0.18oz	Vanilla Extract

INGREDIENTS - MARSHMALLOW CREAM

50g	1.76oz	Water
335g	11.82oz	Corn syrup
158g	5.57oz	Sugar
90g	3.18oz	Egg whites
6g	0.21oz	Vanilla extract
2g	0.07oz	Gelatin sheets

(CONTINUED)



METHOD - BISCUIT

In a bowl, combine the dry ingredients (flour, cacao powder, baking soda and salt). In a stand mixer, cream the butter and brown sugar. Add the whole eggs and continue mixing until incorporated. Once the whole eggs are incorporated, add the dry ingredients, alternating with the buttermilk and vanilla extract until fully incorporated. With an ice cream scoop, place the batter on parchment or silpat lined baking sheet tray. Bake at 338°F (170°C) for 11 to 13 minutes.

METHOD - MARSHMALLOW CREAM

Bloom gelatin in a large quantity of cold water. Let sit for 3 minutes, then squeeze out excess water and set gelatin aside. In a stand mixer with the whisk attachment, start mixing the egg whites on low speed. Meanwhile, in a sauce pan over medium heat combine water, corn syrup, sugar and cook to 244°F (118°C). At this temperature, remove the sauce pan from the heat and add the hydrated gelatin. Slowly add the hot liquid while mixing the egg whites on medium speed. Add the vanilla and continue mixing on medium speed to medium peaks.

(CONTINUED)

INGREDIENTS - MARSHMALLOW FILLING

400g	14.11oz	Marshmallow cream
115g	4.06oz	Unsalted butter
130g	4.59oz	Powdered sugar
6g	0.21oz	Vanilla extract

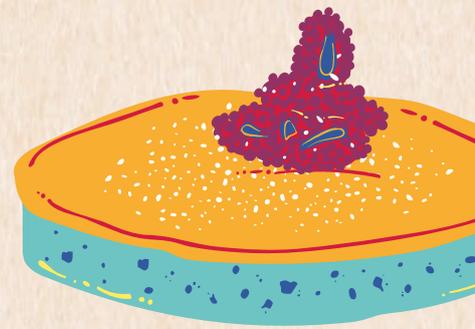
Note: This recipe should be used as soon as it is done, keeping the temperature between 64°F and 77°F (18°C and 25°C).

METHOD - MARSHMALLOW FILLING

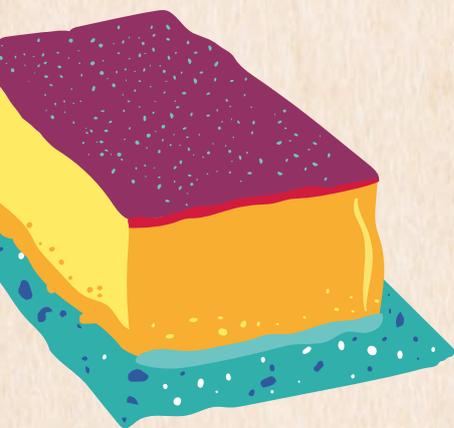
In a stand mixer with a whisk attachment, add the marshmallow cream and at 86°F (30°) add the softened butter, vanilla and powdered sugar. Mix until a smooth.

ASSEMBLY

Place the marshmallow filling in a pastry bag and pipe on the flat side of one whoopie pie biscuit. Cover with another whoopie pie biscuit and sandwich together.



ICE CREAMS



DARK CHOCOLATE ICE CREAM

Makes 33.8oz approximately



ICE CREAM

AMERICAN BAKERY

FRENCH PATISSERIE



INGREDIENTS

550g	19.04oz	Whole milk
250g	8.81oz	Heavy cream 35%
150g	5.3oz	Egg yolks
80g	2.8oz	Sugar
1.5g	0.05oz	Salt
5g	0.17oz	Sheets of gelatin

CHOCOLATE SELECTION (CHOOSE ONE)

270g	9.52oz	Dark Chocolate Peru 62%
310g	10.93oz	Dark Chocolate Growers Choice 58%
280g	9.87oz	Dark Chocolate Ecuador 56%



METHOD

Soak the sheets of gelatin in cold water for about 20 minutes. For the Crème Anglaise: put the milk and cream to boil in a saucepan. In a separate bowl, mix together the yolks, sugar and salt. Gently whisk to form a paste. When the milk/cream is boiled, pour 1/3 of the liquid over the yolks, whisking constantly. Put the mixture back to the bowl, stirring constantly. Put back to heat and cook at 179.6°F (82°C). Sieve the liquid to remove any lumps. Dissolve the gelatin in this hot liquid. Melt the chocolate and make a ganache with the Crème Anglaise. Finally, use a hand blender to smooth. Keep in the refrigerator for 24 hours. With an ice cream machine, blend the mixture until obtaining the right texture. Place in a container and freeze until needed.

WHITE CHOCOLATE ICE CREAM

Makes 33.8oz approximately

ICE
CREAM

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BAKERY

FRENCH
PATISSERIE



INGREDIENTS

320g	11.28oz	White Chocolate Ecuador 31%
500g	17.63oz	Water
70g	2.46oz	Milk powder
10g	0.35oz	Sugar
45g	1.58oz	Glucose
6g	0.21oz	Sheets of gelatin



METHOD

Hydrate the gelatin. Boil the water with milk powder, sugar and glucose. Remove from the heat, add the hydrated gelatin and let the temperature go down to 122/140°F (50/60°C). Melt the white chocolate and create an emulsion with the previous blend. Keep in the refrigerator for 24 hours. With an ice cream machine, blend the mixture until obtaining the right texture. Place in a container and freeze until needed.



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