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Christmas Cacao

At Cacao Christmas is a good occasion to bring out some new products:

This year, we have developed a range of Christmas trees made of crispy caramelised almond, rice bubble, milk chocolate or dark chocolate.

Then we thought that a collection of our best sellers would be a hit for all the family & friends to enjoy:

1. Crispy bars selection: Dark 73% Tanzania, Milk Java & dark 70% Sao Thome with pistachio made with Single origin chocolate, praline & praline feuilletine
2. Dark chocolate selection: Palais or, café noir & Cacao
3. Milk chocolate selection: Calin caramel, Tendresse dark & milk layer, Camille, dipped milk chocolate.
4. Dark chocolate & fruits selection: Wild Passion fruit, Wild black currant & Wild raspberry, dipped in dark chocolate.
5. Cacao truffle selection: Milk chocolate coffee truffle, dark chocolate truffe noire & Dark chocolate cognac apricot truffle

Finely without the traditional Buche de Noel, Christmas will miss its French touch:

Fraicheur framboise buche de noel:

Recipe given for 20 guests

Composition:

- Joconde sponge
- Print joconde red design
- Raspberry & passionfruit mousse
- Cassis insert
- Fruit glaze

Raspberry & passionfruit mousse

Ingredient	Quantity
• Raspberry puree	250gr
• Passion fruit puree	250gr
• Gelatine leaves	12gr
• Egg whites	125gr
• Castor sugar	200gr
• Whipped cream	0.5ltr
• Raspberry alcohol	35 gr

Progress

- Make Italian meringue with the sugar & egg white, melt puree to 60C then add gelatine.
- Fold into meringue then mix through whipped cream & alcohol.

Cassis insert

Ingredient	Quantity
• Cassis puree	200gr
• 30B sugar syrup	200gr
• Gelatine leave	10gr



Progress

- Heat puree & syrup to 60C then add gelatine.
- Fill flexipan insert sheet & blast freeze.

Biscuit joconde

Ingredient	Quantity 4x600gr
• Almond meal	500gr
• Icing sugar	500gr
• Plain flour	133gr
• Eggs	333gr
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• Melted butter	100gr
• Egg whites	433gr
• Caster Sugar	66gr

Progress

- Mix in second speed for 10min the almond meal, icing sugar, plain flour and the first lot of eggs.
- Then add the second lot of eggs and mix for another 10min.
- Meanwhile whip to a stiff peak the egg whites and the caster sugar.
- Add to the first mix the melted butter by hand, knock down the egg whites and mix them through. Pour onto a tray 600 to 650gr of the mix then bake at 230C for 10min max

*Merry Christmas &
Happy New Year 2007 To All!!!*

