

Milk Chocolate Coffee Cake



Milk Chocolate Coffee Mousse

| | INGREDIENTS | QUANTITY |
|----|-----------------------------------|----------|
| 1. | Full Cream Milk | 50g |
| 2. | Beryl's 41% Milk Chocolate | 150g |
| 3. | Gelatin Powder | 4g |
| 4. | Cold Water | 20g |
| 5. | UHT Whipping Cream | 180g |
| 6. | Coffee Bean | 18g |

Methods:

Soak the coffee bean and whipping cream over night before use in the refrigerator. Soak the gelatin powder with cold water and set aside. Combine full cream milk and **Beryl's 41% Milk Chocolate** into a metal bowl and then bring to double boil until the milk chocolate is fully dissolved. Melt the gelatin and stir to dissolve completely and then add into chocolate mixture. Whip the remaining UHT whipping cream to soft peaks and fold into chocolate mixture.

Chocolate Sponge Sheet

| INGREDIENTS A | | QUANTITY |
|---------------|--|----------|
| 1. | Egg Yolks | 440g |
| 2. | Caster Sugar | 180g |
| INGREDIENTS B | | QUANTITY |
| 1. | Egg Whites | 660g |
| 2. | Caster Sugar | 420g |
| 3. | Beryl's Premium Pure Cocoa Powder | 180g |
| 4. | Corn Starch | 30g |
| 5. | Cake flour | 20g |

Methods:

In a mixing bowl, whisk (Ingredient A) to sabayon stage and whisk (Ingredient B) to meringue medium peak, fold both together. Sieve all dry ingredients and fold into the mixture. Spread into the tray lined with baking paper. Bake at 190°C for about 15 minutes to 20 minutes.