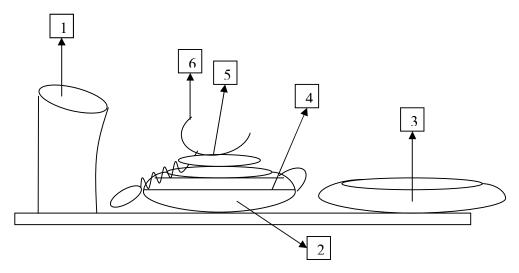
### "Fashion's Taste"



- 1- CHOCOLATE SAUCE
- 2- CHOCOLATE SORBET
- 3- CRUMBLE
- 4- CHOCOLATE COFFEE CRISPY
- 5- WHIPPED CREAM QUENELLE
- 6- CHOCOLATE CURL

### **Chocolate sauce:**

Whole milk 250g Heavy cream 25g Fleur de Cao 70% 45g Cocoa powder 45g

Heat milk and cream together, then poor over the chocolate. Mix well and sift the mixture, set aside.

## **Chocolate sorbet:**

Whole milk 500g Granulated sugar 100g Fleur de Cao 70% 100g Cocoa powder 100g

Heat whole milk and sugar, poor over the chocolate. Sift the mixture then keep in blast freezer at least 2 hours. Pacojet the sorbet at the last minute.

## **Crumble:**

Butter 300g Granulated sugar 300g All purpose flour 300g Almond flour 225g

Mix butter until really soft.

Mix butter and sugar together until it turns white.

Add the flour and almond flour, do not over mix, set aside in a fridge.

Spread the dough at 1 cm then cut a little cube, bake 25' at 150°c.

# **Chocolate coffee crispy:**

Chocolate Guayaquil 64% 100g Paillete feuilletine 100g Nescafe 1g

Melt chocolate then add feuilletine and Nescafe. Set aside on sheet pan.