

Chocolate Cone Petit Gateau

"This is one of my favourite shapes as it always looks elegant garnished in a variety of styles".

Kirsten Tibballs,

Director of Savour Chocolate & Patisserie School.

www.savourschool.com.au

Cocoa Biscuit

50g Egg Yolks
125g Whole Eggs
100g Caster Sugar
80g Egg Whites
40g Caster Sugar
30g Flour
30g Callebaut Cocoa Powder

Whisk eggs, egg yolks and the first group of caster sugar together until light and creamy. Whisk the egg whites separately and gradually add the second group of caster sugar when it reaches a firm peak. Fold the dry ingredients into the egg mixture then fold through whisked egg whites. Spread into a flexipat and bake at 190°C. Once baked, cut a shape slightly smaller than the Demarle cone mould to form the base of the petit gateau..

Chocolate Mousse

140g Caster Sugar
35g Water
120g Egg Yolks
100g Eggs
350g Callebaut Dark Couverture 58%
500g Bulla Thickened Whipped Cream

Make a bomb mixture, cook the sugar with the water at 121°C.
Pour the mixture onto the eggs and the egg yolks whisked at 2nd speed.
Continue whisking until the mixture cools completely.
Add a part of the whipped cream to the chocolate cover melted at 40°C.
Then the bombe mixture and delicately add the rest of the cream.

Glaze

240g Bulla Thickened Cream
50g Water
360g Caster Sugar
100g Callebaut Cocoa Powder 22-24%
20g Callebaut Dark Couverture Grenade Origin 60%
11g Gelatine
100g Star Fix Neutral Glaze

Boil cream, sugar and water and then add the cocoa powder and star fix.
Boil again then remove from the heat and add pre-soaked gelatine then strain
over the couverture.

Whisk until all the couverture is combined then use the glaze cones when it
reaches 35°C.