

Petit Gateau Chocolate

Introducing our decadent Petit Gateau Chocolate recipe – a chocolate lover's dream realised in every bite. The lychee crèmeux is a surprising contrast with its floral sweetness, elegantly balanced by the raspberry meringue.

Chocolate cake

100g butter
100g sugar
100g whole egg
80g flour
20g cocoa powder

METHOD. Soften the butter. Add the sugar. Whisk in the eggs. Finally, fold in the dry ingredients. Bake for 20 min at 180°C.

Lychee crèmeux

100g lychee puree
40g whole egg
30g egg yolk
30g sugar
9g gelatine mass
40g butter

METHOD. Heat the lychee puree, whole egg, egg yolk and sugar until 83°C. Add the gelatine mass and cool down until 38°C. Add the butter (at room temperature) and mix.

Raspberry meringue

100g raspberry puree
200g ovablanca
(meringue powder)

METHOD. Whip all ingredients for 5 min in a kitchen machine.

Notes
