



URBAN LEAF TRAVEL CAKE

by Elias Läderach (Chocolate Travel Cake)

Recipe for 1 piece.



Cakes Chocolat

Mix	52 gr.	Egg yolk
	103 gr.	Egg white
	60 gr.	Powdered sugar
	30 gr.	Inverted sugar
	60 gr.	Almond flour, finely ground
Add	70 gr.	Butter, melted
Add	40 gr.	Cacao Barry - Mexique 66%
	25 gr.	Cacao Barry - Grand Caraque
		100%
Add	8 gr.	Cacao Barry - Extra Brute 100%
	20 gr.	Flour
	2 gr.	Baking powder
Then	40 gr.	Piedmont hazelnuts, chopped

Whip egg yolk, egg white, powdered sugar, inverted sugar and almond for 6 min. Warm butter 45°C, gradually add after 4 min to the eggs.

Melt couverture (45°C) and add, whip an additional 2 min.

Mix flour, cocoa powder and baking powder and incorporate. Finally fold in hazelnuts. Fill into mould.

Bake at 150°C approx. 35 min



Caramel lemon, lime

Melt	68 gr.	Sugar
	8 gr.	Glucose
Add	43 gr.	Cream
Add	52 gr.	Lemon juice
	15 gr.	Lime juice
	0.6 gr.	Fleur de Sel
Add	17 gr.	Cacao Barry - Alunga™ 41%
	90 gr.	Cacao Barry – Zéphyr
		Caramel™ 35%
	15 gr.	Cacao Barry - Cocoa Butter
		100%
Then	25 gr.	Butter
	0.1 gr.	Lime zest

Caramelize sugar and glucose. Deglaze with cream, add lemon and lime juice and bring to a boil. Add liquid caramel to couverture. Add cocoa butter, salt and lime zest and mix. Finally add butter.

Leave to cool to 20°C

Couverture Glaze

Mix	230 gr.	Cacao Barry – Zéphyr
		Caramel™ 35%
	30 gr.	Hazelnut oil
	35 gr.	Cacao Barry – Pailleté
		Feuillette™

Mix tempered couverture with remaining ingredients.