



## URBAN LEAF SNACK TO GO

by Elias Läderach (Chocolate Snack to Go)

Recipe for 30 pieces.



### *Cold Dessert*

#### Biscuit Chocolat

Mix	115 gr.	Butter
	100 gr.	Almond paste 66%
	25 gr.	<b>Cacao Barry - Extra Brute 100%</b>
Add	165 gr.	Egg yolk
Add	50 gr.	Coconut pulp
	40 gr.	<b>Cacao Barry - Inaya™ 65%</b>
Mix	80 gr.	Sugar
	130 gr.	Egg white

Mix butter, almond paste and cocoa powder. Add egg yolk gradually. Manually add coconut pulp and melted couverture. Beat egg white and sugar to a meringue and incorporate into mass. Stencil into 8mm, bake at 190°C for approx. 10 min.

#### Sablé

Mix	32 gr.	Sugar
	32 gr.	Powdered sugar
	145 gr.	Butter
	23 gr.	Egg white
	245 gr.	Flour
	5 gr.	Wheatgrass powder

Mix butter, sugar and powdered sugar. First add egg white then the flour and mix together shortly. Roll 1.5 mm, brush with egg glazing. Bake at 160°C for approx. 10 min



### Egg glazing

Mix	30 gr.	Egg
	3 gr.	<b>Cacao Barry – Extra Brute 100%</b>

Mix egg and cocoa powder.

### Mousse Yuzu-Piment

Mix	35 gr.	Egg white
	45 gr.	Sugar
Mix & Add	65 gr.	Yuzu juice
	3 gr.	Gelatin
Add	0.5 gr.	Piment d'Espelette
	110 gr.	Cream

Soak gelatin and dissolve with yuzu juice

Bring egg white and sugar to 50°C and beat to a meringue. Add yuzu juice. Add whipped cream and piment d'espellette.

### Crème Anglaise

Warm	175 gr.	Milk
Mix & Add	40 gr.	Sugar
	50 gr.	Egg yolk

Warm milk. Add sugar and egg yolk and let it thicken to an English cream at 83°C

### Choco Cremeux Dark

Mix	235 gr.	Crème Anglaise
	115 gr.	<b>Cacao Barry - Alto el Sol 65%</b>

Add the still warm crème anglaise to the couverture and mix.



### Couverture for glazing

Mix	260 gr.	<b>Cacao Barry - Extra-Bitter Guayaquil 64%</b>
	50 gr.	<b>Cacao Barry - Cocoa butter 100%</b>
	40 gr.	Rape seed oil
	20 gr.	Amaranth puffed and sugared
	20 gr.	<b>Cacao Barry - Cocoa nibs 100%</b>
	40 gr.	<b>Cacao Barry - Praliné 55% Noisettes Piémont</b>

Mix tempered couverture with cocoa butter, rape seed oil and remaining ingredients.

### *Crunchy Snack*

#### Almond Tumeric Pimento

Mix	200 gr.	Almond slivers
	10 gr.	Egg white
	10 gr.	Tumeric Pimento Seasoning

Mix almonds and egg white. Add seasoning and roast in oven at 160°C for approx. 20 min

#### Tumeric Pimento Seasoning

Mix	30 gr.	<b>Cacao Barry - Cocoa Nibs 100%</b>
	5 gr.	Fleur de Sel
	3 gr.	Piment d'Espelette
	3 gr.	Tumeric powder

Mix all ingredients.



## Crunchy Tuiles

Warm	18 gr.	Water
Mix & Add	3.8 gr.	Yellow Pectin
	13 gr.	Sugar
Add	40 gr.	Glucose
	104 gr.	Sugar
	86 gr.	Butter
Add	120 gr.	Almonds, sliced
	80 gr.	Egg white
Mix & Add	115 gr.	Wheat starch
	3.8 gr.	Soda
	8 gr.	Fleur de Sel
Add	155 gr.	Oats, puffed and sugared
	195 gr.	Almond Tumeric Pimento
	60 gr.	<b>Cacao Barry - Cocoa Nibs 100%</b>

Warm water, mix sugar and pectin, add and bring to the boil for a short time. Add glucose, sugar and butter then boil until all ingredients have dissolved. Add almonds and egg whites. Mix wheat starch, soda and fleur de sel and add. Add remaining ingredients. Form onto parchment paper and flatten. Bake at 150°C for approx. 18 min.

## *Fresh Drink*

### Guava Tumeric Drink

Mix	760 g.	Guava pulp
	420 gr.	Mango pulp
	6 gr.	Tumeric powder
	320 gr.	Granny Smith apple pulp
	660 gr.	Orange juice
	20 gr.	Yuzu juice
	440 gr.	Swiss Alpin water

Mix all ingredients.