



# CHOCOLATE AND CARAMEL CAKE WITH ALMOND FLORENTINE

PROFESSIONAL



**MAKES 6**

## INGREDIENTS LIST

### Rich Chocolate Brownie Base

- Avonmore unsalted butter 250g
- Chocolate 125g
- Sugar 375g
- Eggs 5
- Flour 145 86g
- Nibbed almonds 30g
- Baking powder 12.5g
- Cocoa powder 125g

### Caramel Filling

- Caster sugar 280g
- Water 115g
- Glucose 52g
- Avonmore unsalted butter 90g

### Dark Chocolate Mousse

- Avonmore 38% whipping cream 100g
- Granulated Sugar 50g
- Egg Yolks 90g
- Dark choc 70% 250g
- Avonmore 35.1% Whipping Cream 400g

### Chocolate Glaze

- Caster sugar 540g
- Cocoa powder 225g
- Water 525g
- Cream 300g
- Gealtine leaves (soaked) x 11

### Almond Florentine

- Milk 100g
- Glucose 100g
- Avonmore unsalted butter 200g
- Sugar 250g
- Cornflour 50g
- Almonds flaked 250g

### Chocolate Leaves

- Icing sugar 100g
- Egg white 100g
- Flour 80g
- Cocoa powder 20g
- Brown butter 100g

## AVONMORE PROFESSIONAL PRODUCT USED



38%  
Whipping Cream



35.1%  
Whipping Cream



Unsalted  
Irish Butter



## THE RECIPE, STEP BY STEP

### ELEMENTS:

- 01 Rich Chocolate Brownie Base
- 02 Caramel Filling
- 03 Dark Chocolate Mousse
- 04 Chocolate Glaze
- 05 Chocolate Band
- 06 Almond Florentine
- 07 Chocolate Leaves

## 01

### Rich Chocolate Brownie Base

1. Whip eggs & sugar until light and pale.
2. Melt together the butter and chocolate.
3. Add to egg mixture.
4. Fold in flour, cocoa and baking powder, mix well.
5. Pour into 10" tart ring.
6. Bake in oven at 150°C for 30mins.

## 02

### Caramel Filling

1. Bring all ingredients to 150°C.
2. Remove from the the heat, pass through a fine mesh and allow to chill.

## 03

### Dark Chocolate Mousse

1. Add Cream, sugar and egg yolk to a saucepan. Cook into a light custard.
2. Pour over chocolate and blend.
3. Fold in semi whipped cream.
4. Pipe into mould and blast freeze.
5. Demould and glaze.

## 04

### Chocolate Glaze

1. Add water, cream, sugar and cocoa powder to a saucepan. Stir and cook until just below boiling for 5 minutes.
2. Remove from heat & add gelatine. Pass through a fine sieve.
3. Store in fridge.

## 05

### Chocolate Band

1. Temper dark chocolate.
2. Spread on acetate.
3. Cut out chocolate band & wrap around cake, allow to set.

## 06

### Almond Florentine

1. Heat milk, glucose butter and sugar to 104°C.
2. Remove from heat, allow to cool.
3. Fold in sieved corn flour.
4. Add flaked almonds.
5. Divide between 4 sheets of parchment paper and freeze.
6. Cook at 170°C for 10 mins.
7. Remove from oven cut 8" x 3" and fold over rolling pin.

## 07

### Chocolate Leaves

1. Mix icing sugar and egg white.
2. Add flour and cocoa powder.
3. Add brown butter and allow to chill.
4. Spread on leaf mould and bake for 6 to 8 min at 160°C.
5. Demould and allow to cool.

## For assembly

1. Place brownie base on cake board.
2. Add the chocolate band.
3. Pipe caramel filling.
4. Add glazed chocolate mousse.
5. Decorated with piped Avonmore cream, chocolate leaves, almonds and gold leaf.



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