



## INGREDIENTS

Dough ingredients	G	%
Bread Flour	1000	100
Yeast	20	2
<b>Sapore Carmen50</b>	<b>30</b>	<b>3</b>
Salt	20	2
Sugar	80	8
Water	500	50
Butter	50	5
<b>Mimetic20 CL(er)</b>	<b>500</b>	<b>50</b>
<b>Total dough</b>	<b>2200</b>	

Lemon Butter Cake Ingredients	G
<b>Tegral Butter Cake</b>	<b>500</b>
Egg	225
Salted Butter	250
Oil	62
Lemon Juice	30
Lemon Zest	1Nos

## WORKING METHOD

### Mixing

Mixing spiral Mix all ingredients together slow speed 8mins± and turn to fast speed 7mins± until gluten fully development.

Dough temperature 26°C±

Bulk Fermentation 10mins± make it flatten and keep into freezer for 1 hours.

### Make up

Lamination Process Make 2 double fold with Mimetic20 CL (er).

Intermediate Proof 1 hours in freezer.

Make up Use sheeter to roll out the dough to (32cm x 1.5cm thickness) Cut to slice(0.5cm) and stick on top and keep in freezer for 30mins±. Continue roll out the dough to (33cm x 0.45cm thickness) and cut to (28cm x 4.5cm) put the lemon cake (12cm x 5cm) and pipe 10g of **Deli Citron** in middle and fold the dough.

Final Fermentation ±120mins at 28°C and 75-80% R.H.

### Baked

Temperature Top:220°C±; Bottom:190°C±

Time 15min±



## INGREDIENTS

Dough ingredients	G	%
Bread Flour	500	50
<b>Easy Soff'r Potato</b>	<b>500</b>	<b>50</b>
Yeast	15	1.5
<b>Soff'r Intens Freshness</b>	<b>1</b>	<b>0.01</b>
Egg Yolk	150	15
Water	250	25
Butter	300	30
<b>Total dough</b>	<b>1716</b>	

Almond Topping ingredients	G
Egg White	150
Sugar	100
Ground Almond	80
Cake Flour	5
Toasted Walnut	Q.S
Icing Sugar	Q.S

Filling	G
<b>Topfil Peach Cubes 50%</b>	Q.S.

## WORKING METHOD

### Mixing

Mixing spiral Mix all ingredients except butter at slow speed for 8mins± and fast speed 5mins± until 80% gluten development. Add the butter at slow speed in few times until mix well. Fast speed for 5mins± until gluten fully development.

Dough temperature 28°C±

Bulk Fermentation 10mins±

Scale 50g pre-shape it long

Intermediate Proof 10mins±

### Make up

Make up Shape it slightly longer and cut it from the middle. Twist it and roll it up put into muffin mould.

Final Fermentation ±120mins at 28°C and 75-80% R.H.

Before Baked Pipe the almond topping on top, sprinkle toasted walnut on top and dust with icing sugar,

### Baked

Temperature Top:190°C±; Bottom:220°C±

Time 15mins±

### Almond Topping

Mixing Process Slightly whip up the egg white and add in sugar whip until foamy and add in cake flour and ground almond.



## INGREDIENTS

Main Dough ingredients		
	G	%
<b>Easy Chia Dark</b>	<b>300</b>	<b>30</b>
Bread Flour	700	70
<b>O-Tentic Durum</b>	<b>30</b>	<b>3</b>
<b>Sapore Oberto</b>	<b>20</b>	<b>2</b>
Salt	20	2
Water	750	75
<b>Total dough</b>	<b>1820</b>	

Lamination Dough ingredients		
	G	%
Bread Flour	1000	100
Yeast	20	2
<b>Sapore Carmen50</b>	<b>30</b>	<b>3</b>
Salt	20	2
Sugar	80	8
Water	500	50
Butter	50	5
<b>Mimetic20 CL(er)</b>	<b>500</b>	<b>50</b>
<b>Total dough</b>	<b>2200</b>	

Pastry Cream ingredients		G
<b>Cremyvit Classic</b>	<b>83</b>	
Water	222	
<b>Ambiante Non-Dairy Topping Cream</b>	<b>152</b>	
Whipping Cream	152	

## WORKING METHOD

### Mixing

Mixing spiral (Main Dough) Mix all ingredients except 20% of water at slow speed for 8mins± and fast speed 5mins± until 80% gluten development. Add the rest of 20% of water at slow speed in few times until mix well. Fast speed for 5mins± until gluten fully development.

Mixing spiral (Lamination Dough) Mix all ingredients together except butter with 1<sup>st</sup> speed and turn to fast speed until 70% gluten add in butter and mix until gluten fully development.

Dough temperature 26°C± (Main Dough); 24°C± (Lamination Dough)

Bulk Fermentation Total 60mins± and give a fold at 30mins± (Main Dough)

10mins± and make it flatten keep into freezer for 1 hours (Lamination Dough)

Scale 120g and pre shape it long (Main Dough)

Intermediate Proof 30mins±

### Make up

Lamination Process Make 2 double fold with Mimetic 20 CL (er). Keep into freezer rest for 1 hours  
Shape it into baguette and keep into chiller.

Make up (Main dough)

Make up (Lamination Dough) Sheet the dough until 2.8cm± and cut it into (32cm x 10 cm) and wrap the baguette dough into lamination dough. Put into baguette mould and score the line on top.

Final Fermentation ±120mins at 32°C and 75-80% R.H.

### Baked

Before Baked Spray **Sunset Glaze** on top.

Temperature Top:220°C±; Bottom:210°C±

Time Bake 18min± and turn the tray continue bake 2 min±.

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**Decoration**

Pastry Cream

Slightly whisk up **Ambiante** and whipping cream together until medium peak. Mix the **Cremyvit** and water together. Mix the cream and **Cremyvit** mixture together until smooth.

Assemble

Pipe the pastry cream with nozzle and put blueberries and strawberry as deco on top.



# Pain Fendu

## INGREDIENTS

Dough ingredients	G	%
Easy Sprouted Grains	200	20
Bread Flour	800	80
O-Tentic Durum	40	4
Sapore Salome	40	4
Salt	15	1.5
Water	700	70
<b>Total dough</b>	1795	

## WORKING METHOD

### Mixing

Autolyse Mix bread flour, **Easy Sprouted Grains** and 50% of water together and rest 1 hour.

Mixing spiral Add in all the ingredients except 20% of water at slow speed for 8mins± and fast speed 5mins± until 80% gluten development. Add the rest of 20% of water at slow speed in few times until mix well. Fast speed for 5mins± until gluten fully development.

Dough temperature 28°C±  
Bulk Fermentation Total 60mins± and give a fold at 30mins±  
Scale 350g and pre shape it long  
Intermediate Proof 30mins±

### Make up

Make up Shape long at a size of 40cm long. Using flour on top and bottom, flatten down the middle of the dough with a rolling pin to obtain two regular parts with a "foot" of 1cm in the middle. Put flour on the foot to avoid the two parts sticking to each other. Flip the dough and place it on cloth previously floured to have the Fendu part on a contact with the tissue.

Final Fermentation ±60mins at 28°C and 75-80% R.H.

### Baked

Before Baked Before baking, flip again the dough to have the Fendu part on top, with a brush, put a little water on the split part to have a nice oven jump and dust flour on the bread

Temperature Top:250°C±; Bottom:220°C±

Time Bake 21min± with initial steam, turn the tray and open the exhaust continue bake 2 min±.



## INGREDIENTS

Dough ingredients	G	%
<b>Easy Sprouted Grains</b>	<b>100</b>	<b>10</b>
Bread Flour	700	70
Yeast	15	1.5
<b>Sapore Traviata</b>	<b>20</b>	<b>2</b>
<b>Sapore Oberto</b>	<b>10</b>	<b>1</b>
<b>\$500 CL(er)</b>	<b>10</b>	<b>1</b>
Salt	15	1.5
Yudane	500	50
Water	550	55
<b>Total dough</b>	<b>1645</b>	

  

Topping ingredients	G
Salad	Q.S
Onion	Q.S
Tuna	Q.S
Cherry Tomato	Q.S
Hard boiled egg	Q.S
Dijon Mustard	Q.S

## WORKING METHOD

### Mixing

Mixing spiral Mix all ingredients except yudane at slow speed for 8mins± and fast speed 5mins± until 80% gluten development. Add in yudane at slow speed in few times until mix well. Fast speed for 5mins± until gluten fully development.

Dough temperature 28°C±  
Bulk Fermentation 30mins  
Scale 70g slightly shape it round  
Intermediate Proof 20mins±

### Make up

Make up Shape it olive shape (12cm) and put into baguette tray and score 5-9 times on top. Sprinkle 3 colour quinoa on top.

Final Fermentation 50mins± at 32°C and 80% R.H

### Baked

Temperature Top:250°C±; Bottom:220°C±  
Time 13min± with initial steam



## INGREDIENTS

Dough ingredients	G	%
<b>Easy Dark Rye</b>	<b>200</b>	<b>20</b>
Bread Flour	550	55
Poolish	500	50
<b>O-Tentic Durum</b>	<b>30</b>	<b>3</b>
Salt	15	1.5
Water	500	50
<b>Total dough</b>	<b>1645</b>	
<b>Poolish ingredients</b>	<b>G</b>	
Bread Flour	500	
Water	500	
<b>O-Tentic Durum</b>	<b>10</b>	
<b>Sapore Salome</b>	<b>20</b>	
<b>Topping ingredients</b>	<b>G</b>	
Tomato	Q.S	
Eggplants	Q.S	
Green zucchini	Q.S	
Yellow zucchini	Q.S	

## WORKING METHOD

### Mixing

Poolish

Mix all ingredients together and keep in ambient for 3 hours±. Keep into chiller for overnight.

Mixing spiral

Mix all ingredients except 20% of water at slow speed for 8mins± and fast speed 5mins± until 80% gluten development. Add the rest of water at slow speed in few times until mix well. Fast speed for 5mins± until gluten fully development.

Dough temperature 28°C±

Bulk Fermentation 60mins±, give a fold at 30mins

Scale 350g

Intermediate Proof 20mins±

### Make up

Make up

Shape it rectangular and put into banneton

Final Fermentation

Keep into chiller (4°C±) for overnight proofing

### Baked

Temperature

Top:250°C±; Bottom:220°C±

Time

Bake 18min± with initial steam. Rotate and open the damper continue 5mins



# Olive & Sundried Tomato Fougasse

## INGREDIENTS

Dough ingredients	G	%
Bread Flour	750	75
Poolish	500	50
<b>O-Tentic Durum</b>	<b>30</b>	<b>3</b>
Olive Oil	70	7
Salt	20	2
Water	200	20
Mix Dried Herb	50	5
Sundried Tomato	100	10
Black Olive	100	10
<b>Total dough</b>	<b>1820</b>	

  

Poolish ingredients	G
Bread Flour	500
Water	500
<b>O-Tentic Durum</b>	<b>10</b>
<b>Sapore Medea</b>	<b>20</b>

## WORKING METHOD

### Mixing

Poolish Mix well all the ingredients. Keep in ambient for 3 hours± and keep into chiller for overnight.

Mixing spiral Mix all ingredients except 20% of water and inclusion at slow speed for 8mins± and fast speed 5mins± until 80% gluten development. Add the rest of 20% of water at slow speed in few times until mix well. Fast speed for 5mins± until gluten fully development. Add in the inclusion until mix well.

Dough temperature 28°C±

Bulk Fermentation Total 60mins± and give a fold at 30mins±

Scale 450g and pre-shape to triangle

Intermediate Proof Keep into chiller (4°C±) and overnight.

### Make up

Make up Shape it into triangle and cut it into leaf shape.

Final Fermentation ±15mins at 28°C and 75-80% R.H.

### Baked

Temperature Top:250°C±; Bottom:220°C±

Time Bake 21min± with initial steam, turn the tray and open the exhaust continue bake 2 min±.

After Baked Brush olive oil on top.



## INGREDIENTS

### Choux Paste

<b>Tegral Choux</b>	500 g
Whole eggs	315 g
Water	400 g
Vegetable oil	350 g

### Lime Diplomat Cream

<b>Cremyvit Classic</b>	150 g
Cold water	400 g
<b>Ambiante Non-dairy Topping Cream</b>	180 g
Whipping cream	180 g
Lime zest	9 g

## WORKING METHOD

### Choux Paste

1. Place all ingredients into a mixing bowl fitted with a paddle attachment.
2. Mix on low speed for 1 minute until the ingredients are well combined.
3. Increase to medium speed and continue mixing for 3 minutes until a smooth and homogenous choux paste is achieved.
4. Transfer the choux paste into a piping bag fitted with a star nozzle.
5. Pipe the paste into long strips (approximately 12 cm in length) onto a baking tray.
6. Bake in a deck oven at the required temperature for 30-40 minutes, or until fully cooked and golden brown.

🕒 30-35 min ▶ Oven Type: Deck

🔥 Top Temperature: 180°C

🔥 Bottom Temperature: 170°C

🔑 Closed Damped for 10 minutes – Opened Damped until finish baking.

### Lime Diplomat Cream

1. Combine **Cremyvit Classic**, cold water, and lime zest in a mixing bowl. Mix until well incorporated, then allow the mixture to rest for 5 minutes.
2. After resting, mix again until a smooth and silky texture is achieved.
3. In a separate bowl, whip **Ambiante Non-Dairy Topping Cream** together with whipping cream until it reaches soft peak consistency.
4. Gently fold the whipped cream into the lime custard until evenly combined and light in texture.

### Apple Cucumber Jelly

<b>Topfil Apple Cubes 50%</b>	200 g
Cucumber Cubes	150 g
Water	20 g
Gelatine Mass (1:5)	18 g

### Apple Cucumber Jelly

1. Peel the cucumber and remove the seeds.
2. Cut the cucumber into small, even dice.
3. Combine the diced cucumber with the apple filling and water, mixing gently until well incorporated.
4. Melt the gelatine mass, then add it to the mixture and mix thoroughly until evenly distributed.

### Assembling

1. For the éclair, make a small incision along the underside. Pipe in half of the lime diplomat cream evenly inside.
2. Fill the éclair further with the apple cucumber jelly, ensuring even distribution.
3. Decorate the top of the éclair with lime diplomat cream, then garnish with fresh apple cubes and dried flower petals for presentation.



## INGREDIENTS

### Reduced Sugar Chocolate Sponge

<b>Tegral Satin Reduced Sugar Cake</b>	500 g
<b>Chocolate</b>	
Whole eggs	625 g
Water	125 g
Ovalette	30 g
Vegetable oil	125 g

### Apple Lime Jelly

<b>Topfil Apple Cubes 50%</b>	300 g
Warm water	100 g
Lime zest	5 g
Gelatine mass (1:5)	25 g

### Dark Chocolate Cremeux

<b>Belcolade Selection Noir Cacao-trace</b>	220 g
Cream	196 g
Milk	196 g
Egg yolks	78 g
Sugar	40 g
Gelatine mass (1:5)	22 g

## WORKING METHOD

### Reduced Sugar Chocolate Sponge

1. Mix all the ingredients except vegetable oil in a mixing bowl with whisk attachment.
2. Mix at low speed for a minute until well combined.
3. Increase to high speed for 2-3 minutes until fluffy and stiff peak.
4. Reduce to low speed, slowly add vegetable oil and mix well for 1-2 minutes.
5. Spread evenly the cake batter on a baking tray lined with parchment paper.
6. Bake it in the oven.

⌚ 12-15 min ▶ Oven Type: Deck

🔥 Top Temperature: 200°C

🔥 Bottom Temperature: 180°C

🔒 Closed Damped

### Apple Lime Jelly

1. Mix well **Topfil Apple Cubes 50%**, lime zest, and warm water.
2. Melt the gelatine mass and mix well.
3. Pipe it into the flower shape silicone mould.
4. Keep in the freezer for 3-4 hours to set.

### Dark Chocolate Cremeux

1. Prepare an anglaise: bring the cream and milk to a boil, and in a separate mixing bowl, combine the egg yolks and sugar.
2. Pour one-third of the hot liquid into the yolk mixture and mix well.
3. Return the mixture to the pot and cook while stirring continuously until it reaches 83–85°C.
4. Strain the anglaise, then pour it over the **Belcolade Selection Noir Cacao-Trace** and gelatine mass.
5. Emulsify well using a hand blender.

#### Feuilletine Base

<b>Belcolade Selection Lait Cacao-trace</b>	150 g
Cocoa Butter	30 g
Feuilletine	160 g
Sea salt	1 g

#### Pear Mousse

Pear Puree	375 g
Sugar	75 g
Whipping cream	315 g
Gelatine mass (1:5)	58 g

#### Elderflower Glaze

<b>Miroir Glassage Neutre</b>	375 g
Dried elderflower	75 g

#### Assembling

Elderflower syrup	Q.S.
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#### Feuilletine Base

1. Melt the chocolate and cocoa butter.
2. Then mix all the ingredients together.
3. Spread a thin layer on the reduced sugar chocolate cake.

#### Pear Mousse

1. Heat the pear purée and sugar until the sugar has fully dissolved.
2. Add the melted gelatine mass and mix well, then cool to 26–28°C.
3. Whip the whipping cream to a soft peak.
4. Gently fold the whipped cream into the pear mixture until well combined.

#### Elderflower Glaze

1. Mix well both ingredients.
2. Warm the glaze up to 40°C.
3. Glaze it on the frozen mousse.

#### Assembling

1. For the reduced-sugar chocolate cake, cut the cake into strips about 4 cm wide, with the length matching the small log mould. Lightly soak the sponge with elderflower syrup.
2. Prepare a small log cake mould, pour approximately 350g of the mixture into the mould, and insert the frozen apple-lime jelly.
3. Finish with a strip of reduced-sugar chocolate sponge and place it in the blast freezer until frozen.
4. Unmould the frozen insert.
5. Prepare a larger log mould, pour around 400g of pear mousse into the mould, then insert the frozen insert.
6. Freeze until fully set.
7. Unmould the mousse and glaze with elderflower glaze.
8. Decorate as desired.



## INGREDIENTS

### Pink Macaron

<b>Tegral Macaron</b>	500 g
Warm water (50-55°C)	100 g
Red food colouring powder	Q.S.

### Sable Cookies

<b>Tegral Cookie</b>	400 g
All purpose flour	100 g
Unsalted Butter	250 g
Whole eggs	50 g
Sea salt	2 g

## WORKING METHOD

### Pink Macaron

1. Place all the ingredients into a mixing bowl fitted with a paddle attachment.
2. Mix on low speed for a few seconds until combined, then increase to medium speed and whip for 6–8 minutes until a stiff peak consistency is achieved.
3. Transfer the batter into a piping bag fitted with a round nozzle. Pipe onto a silicone mat into discs of 5–6 cm in diameter.
4. to air dry for 20–25 minutes, or until a thin skin form on the surface.
5. Bake in the oven using a double tray method to ensure even heat distribution.

🕒 25-30 min ▶ Oven Type: Deck

🔥 Top Temperature: 150°C

🔥 Bottom Temperature: 150°C

👉 Opened Damped

### Sable Cookies

1. Mix all the ingredients together in a mixing bowl with paddle attachment.
2. Mix at low speed for 2-3 minutes until it foams a homogeneous dough.
3. Flatten the dough to 3mm thick, keep it in the freezer.
4. Cut the dough with round cutter, cut the similar size as big as the baked macaron.
5. Bake it in the convection oven.

🕒 25-30 min ▶ Oven Type: Convection

🔥 Top Temperature: 150°C

🔥 Bottom Temperature: 150°C

#### Raspberry Swiss Buttercream

Egg white	75 g
Sugar	150 g
Unsalted butter (room temperature)	220 g
<b>Classic Raspberry CL</b>	25 g

#### Assembling

Fresh Blueberries	Q.S.
<b>Carat Nuxel Pistachio</b>	Q.S.

#### Raspberry Swiss Buttercream

1. Heat egg whites and sugar over a double boiler to 65-70°C, stirring until sugar dissolves.
2. Whip into a stiff, glossy meringue.
3. Cool meringue to around 30°C.
4. Add softened butter gradually, followed by **Classic Raspberry CL**.
5. Continue whipping until smooth and creamy.

#### Assembling

1. Use melted white chocolate as an adhesive to attach each macaron shell to a sable cookie. Allow it to set slightly so the base is stable.
2. On one prepared macaron-sable base, pipe 5-6 small dots of raspberry swiss buttercream evenly across the surface and then pipe some **Carat Nuxel Pistachio** in the center.
3. Cut fresh blueberries in half and place them neatly along the edge of the macaron for decoration.
4. Carefully top with a second macaron-sable shell to complete the sandwich.

# Emmertal Salmon Cheese Puff



## INGREDIENTS

### Emmertal Cheese Puff

<b>Tegral Choux</b>	500 g
Whole eggs	315 g
Water	400 g
Vegetable oil	350 g
Black pepper coarse	3 g
Korean chili flakes	2 g
Chili powder	2 g
Emmertal cheese	Q.S.

### Smoked Salmon Cheese Filling

<b>Deli Cheesecake</b>	100 g
Smoked salmon	100 g
Fresh dills	3-5 g
Cream	50 g
Lemon juice	20 g
Lemon zest	2 g

## WORKING METHOD

### Emmertal Cheese Puff

1. Mix all the ingredients together in a mixing bowl with paddle attachment.
2. Mix at low speed for a minute until well combined, then increase to medium speed and mix for 3 minutes.
3. Pipe the choux batter on the baking tray. Around 2-3 cm diameter size.
4. Cut the emmertal cheese into sliced cube shape, place it on the choux.
5. Bake it in the oven.

⌚ 30-35 min ▶ Oven Type: Deck

🔥 Top Temperature: 180°C

🔥 Bottom Temperature: 170°C

🔒 Closed Damped for 10 minutes – Opened Damped until finish baking.

### Smoked Salmon Cheese Filling

1. Place all ingredients into a food processor or blender.
2. Blend until a smooth consistency is achieved, leaving small pieces of smoked salmon if a slightly textured finish is desired.
3. Transfer the mixture into a piping bag and pipe into the baked cheese puffs



## INGREDIENTS

### Lemon Sourdough Batter

<b>Tegral Satin Reduced Sugar Cake Vanilla</b>	1000 g
Whole eggs	400 g
Water	200 g
Vegetable oil	350 g
<b>Sapore Oberto</b>	80 g
Lemon zest	10 g
Toasted walnut	180 g

### Lemon Filling

<b>Deli Citron</b>	200 g
Lemon Juice	20 g

## WORKING METHOD

### Lemon Sourdough Batter

1. Except toasted walnut, mix all the ingredients together in a mixing bowl with paddle attachment.
2. Low speed for a minute until well combined.
3. Increase to medium speed for 2-3 minutes until homogeneous batter.
4. Reduce to low speed, add chopped toasted walnut and mix well.
5. On the small size of the gugelhoff mould, fill approximately around 50-60g of cake batter into the mould.
6. Bake it in the oven.
7. Unmould the cake, dip with the white chocolate cereal coating and fill citron filling into the center of the cake.
8. Decorate as desired.

- ⌚ 20-25 min ▶ Oven Type: Deck
- 🔥 Top Temperature: 180°C
- 🔥 Bottom Temperature: 180°C
- 🔒 Closed Damped

### Lemon Sourdough Gugelhoff

1. Mix well both ingredients.
2. Pipe it on the baked Lemon Sourdough Gugelhoff.



# Madeleine aux Framboise & Cassis

## INGREDIENTS

### Plant-based Raspberry Blackcurrant Madeleine

<b>Tegral Satin Cream Cake Plant-based</b>	500 g
Water	200 g
Vegetable oil	150 g
<b>Classic Raspberry CL</b>	65 g
Dried Blackcurrant	75 g

### Assembling

<b>Carat Dark</b>	180 g
<b>Belcolade Selection Noir Cacao-trace</b>	120 g

## WORKING METHOD

### Plant-based Raspberry Blackcurrant Madeleine

1. Combine all ingredients except the dried blackcurrants in a mixing bowl fitted with a paddle attachment.
2. Mix for 2–3 minutes, or until a smooth and uniform batter is achieved.
3. Add the dried blackcurrants and mix gently until evenly distributed.
4. Transfer the batter into a piping bag and pipe evenly into silicone madeleine moulds.
5. Bake in a preheated convection oven until the madeleines are fully cooked and lightly golden.

⌚ 10-12 min ▶ Oven Type: Convection

🔥 Top Temperature: 210°C

🔥 Bottom Temperature: 210°C

🔒 Closed Damped

### Assembling

1. Melt both chocolates to 40°C, ensuring they are fully smooth and fluid.
2. Prepare a clean silicone madeleine mould and pipe a layer of the melted chocolate into each cavity.
3. Place a baked madeleine into each mould, gently pressing to ensure proper contact with the chocolate. Allow to set completely.
4. Once set, carefully unmount the chocolate-coated madeleines.



## INGREDIENTS

### Charcoal Black Pepper Macaron

<b>Tegral Macaron</b>	500 g
Warm water (50-55°C)	100 g
Black charcoal powder	1 g
Black pepper coarse grind	Q.S.

### Noir Black Pepper Ganache

<b>Belcolade Selection Noir Cacao-trace</b>	200 g
Whipping cream	150 g
Unsalted Butter	20 g
Ground black pepper	1 g

## WORKING METHOD

### Charcoal Black Pepper Macaron

1. Place the macaron mix, warm water, and charcoal powder into a mixing bowl fitted with a paddle attachment.
2. Mix on low speed for a few seconds until combined, then increase to medium speed and whip for 6–8 minutes until a stiff peak consistency is achieved.
3. Transfer the batter into a piping bag fitted with a round nozzle. Pipe onto a silicone mat into discs of 5–6 cm in diameter, then lightly sprinkle with coarsely ground black pepper.
4. Allow the piped macarons to air dry for 20–25 minutes, or until a thin skin form on the surface.
5. Bake in the oven using a double tray method to ensure even heat distribution.

⌚ 25-30 min ▶ Oven Type: Deck

🔥 Top Temperature: 150°C

🔥 Bottom Temperature: 150°C

👉 Opened Damped

### Noir Black Pepper Ganache

1. Bring the whipping cream and ground black pepper to a boil.
2. Pour the hot cream over the **Belcolade Selection Noir Cacao-Trace** chocolate and mix until fully melted and smooth.
3. Allow the mixture to cool to 37–38 °C, then add the unsalted butter. Emulsify using a hand blender until a smooth and glossy texture is achieved.
4. Cover with cling film in direct contact with the surface and chill until set.
5. Once the ganache reaches a pipeable consistency, transfer to a piping bag and assemble with the baked macaron shells.



## INGREDIENTS

### Green Velvet Joconde

<b>Tegral Satin Creme Cake Green Velvet</b>	300 g
Ground Almond	80 g
Egg yolks	200 g
Water	80 g
Vegetable oil	80 g
Egg white	300 g
Sugar	150 g
Lemon Juice	3 g

### Kale Buttercream

Unsalted butter (room temperature)	300 g
Egg white	100 g
Icing sugar	200 g
Kale Powder	3 g

## WORKING METHOD

### Green Velvet Joconde

1. Mix cake mixes, ground almond, egg yolks, water, and vegetable oil together in a mixing bowl with paddle attachment.
2. Mix at medium speed for 1-2 minutes until homogeneous batter.
3. In another mixing bowl with whisk attachment, mix egg white, sugar, and lemon juice together and whip until soft peak meringue.
4. Fold 1/3 of meringue with the green velvet cake batter and then fold the rest of the meringue together with the mixture.
5. Spread evenly about 590g of the cake batter on a baking tray lined with parchment paper.
6. Bake it in the oven.

🕒 5-7 min ▶ Oven Type: Deck

🔥 Top Temperature: 210°C

🔥 Bottom Temperature: 170°C

🔒 Closed Damped

### Kale Buttercream

1. Make a swiss meringue, double boil the egg white and icing sugar to 60°C.
2. Then transfer to the mixer with whisk attachment, whip at high speed until stiff and shiny foam meringue.
3. When the meringue has dropped the temperature to around 32-30°C, cut the butter into small cubes and slowly add it into the meringue with low speed.
4. After added, increase the speed to medium speed and continue whip it until firm and stable buttercream.

#### Dark Chocolate Ganache

<b>Belcolade Selection Noir Cacao-trace</b>	200 g
Whipping cream	200 g
Unsalted butter	20 g

#### Apple Jelly

<b>Topfil Apple Cubes 50%</b>	200 g
Warm Water	100 g
Gelatine mass (1:5)	24 g

#### Assembling

<b>Belcolade Selection Noir Cacao-trace</b>
<b>Topfil Apple Cubes 50%</b>

#### Dark Chocolate Ganache

1. Boil the whipping cream, then pour over onto the **Belcolade Selection Noir Cacao-trace**.
2. Mix well using hand blender to get a nice emulsification.
3. When the temperature reaches 37-38°C, add the unsalted butter and continue mix well using hand blender.
4. Use it when assembling the cake.

#### Dark Chocolate Ganache

1. Mix **Topfil Apple Cubes 50%** and water together.
2. Melt the gelatine mass and mix well with the mixture.
3. Blend it to smooth mixture.
4. Pour it on top of the assembled cake.

#### Assembling

1. Prepare 5 layers of the sponge, assemble the cake from bottom to the top.
2. Spread the dark chocolate ganache on the 1<sup>st</sup> layer green velvet joconde, then layer with 2<sup>nd</sup> joconde.
3. Spread a thin layer of kale buttercream and then layer with 3<sup>rd</sup> joconde.
4. Continue with another layer of dark chocolate ganache, followed by 4<sup>th</sup> joconde.
5. Spread a layer of kale buttercream, then close with the 5<sup>th</sup> sponge.
6. pour a thin layer of apple jelly on top and keep it in the freezer.
7. Cut the cake as desired size, decorate with a tempered dark chocolate and apple cubes from **Topfil Apple Cubes 50%**.