



Red Currant and White Chocolate Mousse

240 g	milk
210 g	white chocolate
18 g	soaked gelatin leaves
100 g	egg yolks
40 g	sugar
40 g	red currant puree
180 g	whipped cream

Melt the white chocolate and add the boiled milk, egg yolks, sugar and soaked gelatin leaves. Fold in the red currant puree and whipped cream.

Wood Grain Chocolate

Use tempered dark chocolate to make a thin wood grain pattern slab as shown in the picture. Cut to appropriate size.



Recipes

Sable Dough

180 g	plain flour
100 g	soft butter
60 g	icing sugar
20 g	almond powder
15 g	whole egg
	pinch of vanilla powder
	pinch of sea salt

Mix all the ingredients well except the flour. Sieve the flour and add slowly to the mixture by hand. Refrigerate overnight before using.