



## Recipes

### Chocolate Sable Dough

440 g	plain flour
60 g	bitter cocoa butter
300 g	soft butter
190 g	icing sugar
60 g	almond powder
2	whole eggs
	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.

### Bitter Chocolate Mousse

125 g	egg whites
125 g	sugar
200 g	70% bitter chocolate
50 g	cocoa paste extra 100%
2	soaked gelatin leaves
25 g	rum
500 g	whipped cream

Prepare a meringue with the egg whites and sugar. Melt the chocolate and the cocoa paste. Fold in. Add the soaked gelatine leaves, the rum and the whipped cream.

### Green Tea Mousse

200 g	milk
1	vanilla bean
60 g	egg yolks
60 g	sugar
30 g	green tea powder
5 g	soaked gelatin leaves
50 g	mascarpone
200 g	whipping cream

Boil the milk and vanilla bean. Strain. Fold in the egg yolks, sugar and green tea powder. Add the soaked gelatin leaves and mix. Finish by folding in the mascarpone and whipped cream.

### Decoration

Chocolate ball, chocolate nest, chocolate needle, green tea powder, gold leaf.

