



# HOLLY NIGHT

Designed to give our esteemed customers the heavenly taste of chocolate with every bite, this recipe will leave chocolate-lovers craving for more.



## **RECIPE**

### **Sponge Cake**

Egg	1100
Sugar	720
©EO-H	110
Low protein flour	550
Cocoa powder	100
BP	6
©EO-L	150

- Mix EO-H and sugar in a mixing bowl
- Add eggs and slowly in.
- Add in sifted flour, cocoa and B.P.
- Melt EO-L and add in to the mixture.
- Whip in high speed until SG0.45.

All in Method SG 0.45

Baking temperature 180°C 30 mins  
 Portion Weight :18cm Cake Tin=250g  
 Cut 1.5cm cm thick into three Layer

### **Filling Ganache**

© Sweet Couverture	350	— melt	—————	↑
© Topping ACE400	200	— heat up until 80°C	—————	↑
© PL240U	100	—————	—————	↑

### **Choco Flakes (Filling)**

Corn Flakes	200	—————	↑	cool down , chop
©Milk Couverture	200	— melt	—————	↑
Hazelnut Praline paste	100	—————	—————	↑

### **Coating Ganache Cream**

Filling Ganache	700	—————	—————	↑
©Topping ACE M3S	700	— 60% Whip	—————	↑

### **Composition**

- \*Every layer of cocoa sponge coat with Filling Ganache, and choco flakes, until the last layer.
- \*The whole cake coat with coating Ganache Cream.
- \*Last décor with chocolate sheet and X'mas ornament.

Refer to the below illustration

