

Chocolate square with fruit purée and homemade speculoos biscuit



YIELD:
90 pieces

RECIPE PART 1: Chocolate Sponge

Egg	170g	Sugar	110g
Egg Yolk	450g	Flour T55	110g
Sugar	350g	Cocoa Powder	110g
Egg White	280g		

1. Preheat the oven to 220°C.
2. In a bowl use a whisk to beat the egg yolks (450g), eggs (170g) and the large portion of sugar (350g) until a creamy consistency is reached.
3. In a separate bowl whisk the egg whites, while gradually adding the smaller portion of sugar (110g) to create a French Meringue.
4. Combine the French Meringue mix with the other mixture. Once well combined mix with the sifted flour.
5. Pour into a baking tray of 60X40 cm size and bake at 220°C for approx. 8 minutes.

RECIPE PART 2: Mango Passion Confit

Passionfruit Purée	150g	Caster Sugar	110g
Mango Purée	450g	Pectin NH	110g

1. In a pot add the passionfruit purée and mango purée, bring to 40°C heat.
2. Add the pectin mixture and sugar to the pot.
3. Bring the mixture to the boil and let it boil for 1 minute.
4. Let the mixture sit overnight in the chiller.

RECIPE PART 3: Speculoos Biscuit

Anchor Bulk Butter	200g	Flour T55	400g
Brown Sugar	200g	Baking Powder	6g
Molasses	60g	Salt	2g
Egg	50g	Zest of Orange	1P
Anchor Milk Full Fat	15g		

1. Pre heat oven to 160°C.
2. In a bowl combine the cold **Anchor Bulk Butter**, sugar, cinnamon, orange, salt, flour and baking powder.
3. Slowly mix in the **Anchor Milk** and eggs until well combined.
4. Roll the dough out so that it is 2 mm thick and cut into squares of 3X3 cm.
5. Bake at 160°C for 15 to 17 minutes or until cooked through.

RECIPE PART 4: Choco Whipped Cream

Anchor Milk Full Fat	260g	Anchor Chef's Classic Whipping Cream	520g
Dark Chocolate 64%	335g		

1. In a mixer, whip **Anchor Chef's Classic Whipping Cream** to a soft peak.
2. Melt the chocolate in a saucepan then transfer it to a bowl.
3. In a separate pot, heat the **Anchor Milk** until it is 60-70°C then gradually pour it onto the melted chocolate.
4. Once the chocolate mixture has cooled to between 40-45°C fold in the whipped cream until perfectly combined.

RECIPE PART 5: Coating Chocolate

Dark Chocolate 64%	700g	Cocoa Nibs	120g
Cocoa Butter	300g		

1. Melt both the butter and the chocolate.
2. Add the cocoa nibs to the mix and temper to 31°C.

TO ASSEMBLE

1. Place the chocolate sponge pieces on a 60x40 cm tray.
2. Add 300g of the mango confit on top of the cake.
3. Layer the Choco Whipped Cream over the Mango Passion Confit.
4. Repeat the same for another layer then freeze.
5. Once frozen, cut sponge cake into 2X2 cm.
6. With a wooden skewer, dip the squares into the chocolate coating.
7. Once coated, place the chocolate square over the Speculoos Biscuit.