

LEVEL 2 IVQ DIPLOMA IN PATISSERIE | 1&2 MONTH CERTIFICATE COURSES | WEEKEND LEARNING

SPECIAL CLASS FOR KNEAD IT EVENTS – SEPT 13, 2020 by CHEF KUNAL AROLKAR OF FOODYBREAKS

1. CHOCO-ORANGE BRANDY MOELLEUX (Makes 4 Portions)

FOR THE COEUR (FILLING)

70g Dark Pure Chocolate 50% or higher

10g Heavy cream, 28-30% or higher

10g Honey

15g Orange Brandy (Cointreau) / Regular Brandy

Few Drops of Orange essence

PROCEDURE

- First make the Ganache Filling : Melt the chocolate, and combine with warm cream till lump free,
- Whisk in the honey and mix well and allow it to cool to room temperature
- Whisk it in the orange brandy / brandy and mix well
- Fill into a piping bag and allow to cool down.
- Pipe them out on a parchment-lined tray and freeze for 1-2 hours until hard set, roll into balls and store in the freezer

FOR THE MOELLEUX

50g Unsalted Butter

70g Dark Pure Chocolate 50% or higher

100g Whole eggs, whisked together

30g Caster sugar

Few Drops of Orange essence

10g Cornflour

20g Refined Flour

PROCEDURE

- Brush the moulds with softened butter (using upward strokes) and dust with flour, keep cold
- To make the batter, melt the butter with the dark chocolate and mix until it lump free
- While hot, add in the sugar in gradually and mix well until it falls to room temperature (which will be quick as we aren't heating the chocolate mix above 50deg C)
- Add in the eggs, gradually again and mix well
- Using a sieve, sieve the flour and cornflour into the mix and whisk well
- While it is liquidy, pour into the moulds till less than half and freeze for 10-20mins, place the ganache balls in the centre and pipe more till it fills till it is 3/4ths of the mould, freeze for 1 hour
- Heat the Oven to 200deg C for 15-20mins and once hot, bake the moelleux at 200deg C for 4-5mins until it form but still wobbly in the centre
- Take out of the oven, place it next to the plate and say "Vive La France" and then overturn the mould on the plate, gently lift off the mould, the moelleux will hold its shape, dust the top with icing sugar and serve it with some Ice-cream and some Strawberries

BY CHEF KUNAL AROLKAR,

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