

CHOCOLATE CUBES WITH PIPPIN APPLE COMPOTE AND FERRERO ROCHER

Duration:	Servings:	Level:
() 1h 30min	8 persons	••• Medium

Ingredients (8 servings)

SPONGE CAKE	AMOUNT
Hazelnut flour	65g
Powdered sugar	65g
Flour type 00	25g
Table sugar	25g
Melted butter	25g
Unsweetened cocoa powder	10g
Egg whites	3
Eggs, salt	2

PIPPIN APPLE SAUCE	AMOUNT
Apples peeled and diced	700g
Sugar	90g
Vanilla pod	1
Salt	

MASCARPONE CREAM	ΑΜΟυΝΤ
Mascarpone	170g
Fresh cream	110g
Sugar	90g
Butter	50g
Gelatin sheets	5g

Fleur de sel

FINAL STEP	AMOUNT
Ferrero Rocher	8
Dark chocolate bars (5x5cm)	8
Gold powder	

Instructions

1. SPONGE CAKE

• Pre-heat the oven to 200°C.

• Whisk the eggs well with the powdered sugar and hazelnut flour.

• Beat the egg whites with the table sugar until firm.

• Combine the egg whites with the other egg mixture.

• Add the melted butter, 00 flour, cocoa powder and a pinch of salt.

• Spread the resulting mixture on a plate (rectangular, 25x35cm) covered with parchment paper.

• The spread should be one centimeter thick.

• Put it in the oven, set at 200°C, and bake for about 10 minutes.

• Remove from the oven and let cool. Then cut 16 squares (5x5cm).

2. PIPPIN APPLE SAUCE

• Heat the sugar in a non-stick pan.

Then, add the diced apples and one seed scraped from inside the vanilla pod with a pinch of salt.
Cook over low heat, constantly stirring for 7-8 minutes, until the mixture loses its moisture.

• Turn off the heat, transfer the fruit to a bowl and let cool.

3. MASCARPONE CREAM

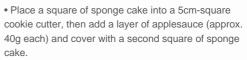
• Soak the gelatin sheets in cold water.

Caramelize the sugar with a tablespoon of water (7-10g) in a large stainless steel pot (to see the color of the sugar caramelizing). Heat the cream separately.
When the sugar and water has mixed thoroughly, simultaneously turn off the heat and add the warm cream – be careful as the rising liquid will overflow and burn rapidly.

• Continue to stir, add the butter, then the wrung gelatin.

Let it cool and add a good pinch of fleur de sel.
When the caramel has perfectly cooled, stir in the mascarpone.

4. FINAL STEP



• Remove the cookie cutter and decorate the cakes with the salted caramel cream, add the chocolate bars dusted with gold powder.

• In the center add a bit of cream and sit a Ferrero Rocher praline on top – it will add a sweet and crunchy flavor.