



CHOCOLATE CUBES WITH PIPPIN APPLE COMPOTE AND FERRERO ROCHER

Duration:

🕒 1h 30min

Servings:

👤 8 persons

Level:

●●○ 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

AMOUNT

| | |
|----------------|------|
| 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



- Place a square of sponge cake into a 5cm-square cookie cutter, then add a layer of applesauce (approx. 40g each) and cover with a second square of sponge cake.
- 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.