

Chocolate Orange Gateau

Chocolate - Caramel - Mousse

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- 65 g sugar to be melted into caramel
- 125 g cream to be added with one vanilla pod
- 225 g dark chocolate (Sao Thomé)
- 95 g egg yolk warm / cold
- 1 sheet of gelatine
- 500 g whipped cream

50 g semi-candied oranges per gateau / to be spread on the bottom base.



Vanilla - Grand - Marnier - Mousse

- 50 g cream with
- 3 vanilla pods
- 90 g white couverture
- 5 sheets of gelatine
- 120 g egg yolk
- 60 g sugar
- 160 g Grand Marnier
- 800 g whipped cream

Marinade:

- 50 g liquid sugar
- 70 g Grand Marnier
- 120 g orange juice

An almond base / center

- 300 g almond flour
- 300 g icing sugar
- 250 g whole egg
- 160 g egg yolk
- 550 g egg white
- 200 g sugar
- 240 g wheat flour

Sacher base / bottom

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- 125 g egg yolk
- 50 g whole egg
- 125 g raw marzipan mass
- 150 g eggwhite
- 140 g sugar
- 100 g butter
- 60 g dark chocolate (Tanzania)
- 20 g cocoa powder
- 70 g wheat flour
- 15 g cocoa
- 3 g baking powder



Method for almond base:
Mix the almonds, icing sugar and egg yolk; whip the eggwhite to a froth and blend in the sifted flour, Bake at 210°C.

Method Sacher base:
Beat together egg yolk, whole egg and marzipan. Whip the eggwhite parallel with the sugar. While whipping the above, dissolve the butter and chocolate and blend with the 80 g cocoa. Stir the egg mass and the eggwhite mix together, blend in the sifted flour and, at the end, carefully fold in the butter-cocoa mass. Bake at 180°C.

Gateau