



turyaa
CHENNAI

Mocha Dark Chocolate Bar With Quenelle Of Vanilla Cream And Angel Food Cake



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Ingredients

For mocha

- 200 gms sugar
- 100 gms unsweetened cocoa
- 50 gms butter, melted
- 25 gms tablespoons instant coffee granules
- 30 ml of water
- 5 ml vanilla extract
- 1/2 teaspoon baking powder
- 2 large egg, lightly beaten
- 1 large egg white, lightly beaten
- 2/3 cup all-purpose flour
- 75 gms dark chocolate
- Refined oil for greasing the pan

For the angel food cake

- 1 cup cake flour
- 1/2 cup powdered sugar
- 1/2 tsp. salt
- 3/4 cup powdered freeze dried strawberries
- 1 1/2 cups egg whites (about 10-12 eggs)
- 1 1/2 tsp. cream of tartar
- 3/4 cup sugar
- 3 tbs. water

Preparation

For Mocha Chocolate Bar

- Preheat oven to 350°F.
- Coat bottom of an 8-inch square baking pan with oil.
- Combine sugar and next 8 ingredients in a bowl.
- Lightly spoon flour into dry measuring cups; level with a knife. Add flour and dark chocolate to cocoa mixture, stirring just until blended. Spread batter in prepared pan. Bake at 350° for 30 minutes. Cool on a wire rack.

For Angel Cake

- Preheat your oven to 375 degrees, and have a fluted pan ready to go, ungreased.
- Over a piece of parchment paper, sift together your cake flour, powdered sugar, salt, and freeze dried strawberries.
- Move your sifter over a large bowl, and pour the dry ingredients over it. Set aside.
- In a large bowl, beat together your egg whites and cream of tartar until foamy. Increase your speed, and slowly add in the sugar as you continue to beat the eggs, until they have reached soft peaks.
- Sift about half of your dry ingredients right into your egg whites, and gently fold everything together until combined.
- Sift the remaining dry ingredients, and continue to fold until mostly combined. Then add the water, and continue folding until completely combined.
- Spread the batter into your fluted pan evenly. Bake in your preheated oven for 25-30 minutes, or until the top is golden brown and the cake has risen. Cool completely in the pan before removing by running a knife along the edges.

Presentation

- Take a plate. Put some sugar on the plate and burn with torch burner till the sugar turns caramel drops. Allow them to cool.
- Place a piece of dark chocolate mocha bar. Top with chocolate sauce, quenelle of vanilla flavor whipped cream and a cherry.
- On the end of the plate, place small pieces of angel food cake and top with melted chocolate and almond.