

## *The choc'orange*



*For a six person cake*

### *Cocoa sponge :*

35 g egg yolk  
100g eggs  
75g sugar  
80g egg white  
40g sugar  
30g flour  
30g cocoa powder

*Whipp the egg yolk, the eggs and the sugar.  
Whipp the egg white with the 40g of sugar.  
Swift the flour and cocoa powder together.  
Mix softly the two whipped mixes add the powders.  
Pour into a baking plate, cook at 170°C during 8 minutes.*

### *Orange confit :*

75g candied orange  
15g lime juice  
30g orange juice

*Drain and rinse the candied oranges, mix with the robot coupe, add little by little the juice.  
Reserve in the fridge before using.*

### *Orange curd :*

60g orange juice  
24g lemon juice  
14g orange zest  
96g sugar  
100g eggs  
12g gelatin mass  
146g butter

*Cook the orange and lemon juice, the zest, the sugar and aggs to 85°C.  
Add the gelatin.  
Cool to 40°C, add the butter and mix.  
Pipe into insert mold.  
Freeze.*

### Chocolate mousse :

205g milk  
255g Caraïbe 66%couverture  
340g whipped cream

Boil the milk, pour on the couverture.  
Whipp the cream.  
Let the « ganach » cooling to 40°C. Add the  
whipped cream, mix softly and use directly.

### Chocolate mirror glaze :

111g water  
222g sugar  
222g glucose syrop  
148g sweet condensed milk  
185g dark 64%couverture  
112g gelatin mass

Cook the water, the sugar and gluose syrup to  
103°C.  
Add the condensed milk.  
Pour on the chocolate couverture and the gelatin  
mass, mix with an hand blender.  
Let it fix one night before using.  
Use it at 35°C.

### Montage :

Cut a 16 cm diameter disc in the cocoa sponge.

Pipe the orange confit on the sponge and freeze it.

For the entremets, make a reverse assembly, pipe the mousse in the circle 18cm in diameter,  
line the edges, then deposit the frozen orange cremeux insert.

Pipe the mousse until 75% of the mold, deposit the sponge. Freeze.

Unmold the frozen cake, and glaze with the chocolate mirror glaze.

Pipe some sweet whipped cream dots on the cake, deposit black and orange chocolate discs,  
chocolate sponge cake, meringues, orange zests and crumble.

Sourround the cake with a sprayed dark chocolate ring.

