

Apricot chocolate cake



LÉONCE BLANC APRICOT PURÉE



Pouch
1 kg





Base

Digestive no bake chocolate	250 g
Water	25 g
Butter, lactose free	50 g

MELT the butter and mix the ingredients together. **PRESS** the mix evenly into a 22 cm bake ring and let it cool in the refrigerator.

Chocolate mousse

Milk	150 g
Gelatine	5 g
Ivory Coast dark chocolate 60%	200 g
Cream	200 g


WARM milk gently and add soaked gelatin. **POUR** the mixture over the chocolate and emulsify it with a stick blender. Allow to cool to 30 degrees and then **ADD** loosely whipped cream. **POUR** the mixture over the cake base and put in the freezer to settle.

On top of mousse

Bakbel Apricot Gourmet	100 g
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SPREAD the apricot filling as a spiral on the frozen chocolate mousse and freeze again.

Apricot mousse

 Léonce Blanc apricot purée	350 g
Fond Royal	110 g
Cream, lactose free	350 g

STIR in the Fond Royal with a 20°C apricot pyre with a whisk. **ADD** a loose whipped cream gently and pour the mousse into the ring and smooth with a palette. Allow to settle for at least 1 hour in the refrigerator and then **MOVE** to the freezer.

Glaze

Diamond Glaze All'round chocolate	100 g
Diamond Glaze gold	50 g

HEAT the Diamond Glaze Chocolate All'round to 40°C and gently **MIX** with the Diamond Glaze gold to avoid air bubbles. **POUR** the mix on to the icy cake and smooth with a palette. **REMOVE** the cake from the mold and decorate.

