RECIPE BY ANGELO MUSA

Choco-Milk Cake Roll

Recipe in 6 steps

CHOCOLATERIE DE L'OPÉRA

380 mm x 560 mm baking tray

1 Biscuit

COCOA POWDER 22/24%	35g	2.3 %	Mix the powdered cocoa and the milk (1) until it becomes smooth.
Full-fat milk (1)	562g	38.3 %	Mix the yolks, the sugar (1), the flour and incorporate the milk & cocoa mix.
Egg yolks	173g	11.8 %	Bring the milk (2), butter and salt to the boil then pour over the cocoa paste.
Sugar (1)	70g	4.7 %	Beat the egg whites with the sugar (2).
Flour (T55)	90g	6.1 %	Combine the 2 pastes and bake at 170°C for around 20 minutes
Full-fat milk (2)	70g	4.7 %	
Butter	90g	6.1 %	
Salt	3g	0.2 %	
Fresh egg whites	270g	18.4 %	
Cream of tartar	3g	0.2 %	
Sugar (2)	100g	6.8 %	
Total	1466g	100%	

2 Caramelised Chocolate Cream

White chocolate DIAPASON 33%	270g	35.0 %	Caramelise the white chocolate in the microwave oven, making sure to mix it regularly.
Gelatine mixture	21g	2.7 %	Pour the hot milk over the chocolate, add the gelatine preparation.
Milk	165g	21.4 %	Pour the cold cream over then mix carefully.
Single cream	315g	40.8 %	Leave to crystallise in the fridge for around 12 hours.
Total	771g	100%	

3 Milk Chocolate Chantilly

Milk	56g	13.4 %	Heat the milk and the liquid cream (1) with the sugars.
Liquid cream (1)	56g	13.4 %	Pour over the melted chocolate, mix and blend.
Glucose	10g	2.3 %	Add the cold liquid cream (2) and blend again.
Inverted sugar	5g	1.1 %	
Milk chocolate DIVO 40%	90g	21.5 %	
Liquid cream	200g	47.9 %	
Total	417g	100%	

4 Dark Chocolate Ganache

Dark chocolate MADONG 70%	250g	43.4 %	

Cream	200g	34.7 %
Fresh butter	15g	2.6 %
Dextrose	50g	8.6 %
Glucose syrup	40g	6.9 %
Sorbitol powder	20g	3.4 %
Fleur de sel	0g	0.0 %
Total	575g	100%

5 Caramelised Cascara

Water	500g	59.7 %	Make a syrup and pour over the cascara.
Sugar	337g	40.2 %	Leave to infuse for a few minutes.
Cascara	0g	0.0 %	Filter and caramelise in the oven at 150°C.
Total	837g	100%	

6 Chocolate Shortbread

Butter	160g	35.5 %	Mix all the ingredients together.
Salt	2g	0.4 %	Roll out the pastry to 2 mm thick with the rolling mill.
Flour	180g	40.0 %	Cut out 3 cm diameter discs and bake between two Silpain® baking mats in a fan-assisted oven at 150°C
Icing sugar	80g	17.7 %	
Egg yolks	8g	1.7 %	
COCOA POWDER 22/24%	20g	4.4 %	
Total	450g	100%	

Final assembly

Cut the biscuit layer in 3.

Spread approx. 100 g of milk chocolate chantilly per biscuit.

Pipe a portion (of around 250 g) of caramelised chocolate cream.

Then add 5 strokes of dark chocolate ganache.

Roll and cut into 3 cm wide slices.

Place a rectangle of chocolate on each cake roll and heat with the heat gun, then sprinkle with caramelised cascara.

Decorate with a drop of blond chocolate cream, a chocolate ribbon and a gold leaf.

Add two discs of chocolate shortbread to the sides.