

## Grafitti 香浓巧克力 - choco cream




### Ingredients 原材料

- |  |         |
|--|---------|
| 1. Dark Chocolate couverture 72%/ master martini | -1200gm |
| 2. President Whipping Cream 动物鲜奶油                | -800gm  |
| 3. Cocoa powder 可可粉                              | -30gm   |
| 4. Egg white 蛋白                                  | -380gm  |
| 5. Sugar 白糖                                      | -550gm  |

### Operating Tools 器材

1. Oven
2. Spatula

### Preparation Procedures

		
Prepare all the ingredients.	Heat President whipping cream to 40°C	Pour into couverture 72.6%
准备材料	加热动物鲜奶油至40°C	倒入巧克力砖块 72.6%中
		
Add in cocoa powder.	Stir thoroughly	Prepare egg white in mixer.
加入可可粉	搅拌均匀	准备蛋白
		
Add in sugar.	Heat up with water bath with temperature of 50°C.	Whisk till fluffy and light.
加入白糖	隔水加热, 温度50°C	均匀打发至蓬松

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## Grafitti 香浓巧克力 - choco cream

	
<b>Pour into chocolate mixture.</b> 倒入巧克力混合物中	<b>Whisk thoroughly. Finish product.</b> 搅拌均匀, 完成品

## Grafitti 香浓巧克力 - mascarpone ganach





### Ingredients 材料

- |   |        |
|---|--------|
| 1. Dark Chocolate couverture 54%/Master Martini | -500gm |
| 2. Natural Yoghurt 优酪                           | -100gm |
| 3. Mascarpone cheese                            | -200gm |
| 4. Lescure whipping cream 动物鲜奶油                 | -300gm |
| 5. Icing sugar 糖粉                               | -30gm  |

### Operating Tools

1. Hotplate
2. Spatula

### Prepare Procedure

		
Prepare the ingredients.	Heat chocolate couverture by water bath.	Prepare mascarpone cheese in bowl.
准备所有材料	隔水加热牛奶巧克力	准备马之班乳酪
		
Add in yoghurt.	Add in Lescure whipping cream.	Add in icing sugar.
加入优酪	加入动物鲜奶油	加入糖粉
		
Stir thoroughly by water bath.	Pour into melted chocolate couverture.	Stir thoroughly.
隔水加热并搅拌均匀	倒入融化的巧克力	搅拌均匀

## Grafitti 香浓巧克力 - mascarpone ganach



Finish product.

完成品

## Grafitti 香浓巧克力

### Product Specification

Diameter: 20.5cm

Shape: Round

Color: Brown

Weight: 1117gm

Height: 5.5cm

### Ingredients 原材料

- |                               |                     |             |
|-------------------------------|---------------------|-------------|
| 1. Chocolate chiffon 8'       | 巧克力戚风               | -4 pcs      |
| 2. Chocolate cream            | 巧克力奶油               | -540gm      |
| 3. Mascarpone ganache         | 马之班甘那许              | -200gm      |
| 4. X'mas Tree Ginger cookie   | 姜饼圣诞树               | -18gm=3nos. |
| 5. Icing Snowflake (Medium)   | 雪花糖霜(中)(Dia: 4cm)   | -3gm=1no.   |
| 6. Icing Snowflake (Small)    | 雪花糖霜(小)(Dia: 2.5cm) | -2gm=1no.   |
| 7. Nut Hazelnut Halved        | 榛果粒切半               | -2gm        |
| 8. Nut Green Pistachio Halved | 开心果粒切半              | -2gm        |
| 9. Snow Powder                | 防潮糖粉                | -1gm        |

### Operating Tools 器材

1. Santa Claus Deco (51432)
2. X'mas Cake Tag

### Preparation Procedures

		
Apply chocolate cream on 1 <sup>st</sup> chocolate chiffon.	Spread evenly.	Cover with 2 <sup>nd</sup> chocolate chiffon on top.
抹上第一层巧克力奶油在戚风上	表面涂抹均匀	盖上第二片巧克力戚风



## Grafitti 香浓巧克力

		
Spread evenly.	Cover with 3 <sup>rd</sup> piece chocolate sponge on top.	Spread evenly.
表面涂抹均匀	盖上第三片巧克力戚风	表面涂抹均匀
		
Cover with 4 <sup>th</sup> piece chocolate chiffon top.	Keep freezer for use.	After solid, remove mould.
盖上第四片巧克力戚风	冷冻备用	冷冻后，脱模
		
Spread mascarpone ganache on surface.	Create the lines at the side as shown.	Create a tree ring pattern on surface as shown.
抹上马之班乳酪甘那许	蛋糕旁拉出线条的花纹	表面作出树纹状纹路
		
Place Tree ginger cookie.	Dust the surface with Snow powder.	Place Nut hazelnut halved and nut green pistachio halved as shown,
插上姜饼圣诞树	撒上防潮糖粉	放上榛果粒和开心果粒

## Grafitti 香浓巧克力

		
Place Icing snowflake, as shown.	Place Santa Claus deco.	Place X'mas cake tag.
放上雪花糖霜，如图	放上圣诞装饰	插上圣诞节插牌
		
Finish product.		
完成品		

## Grafitti 香浓巧克力 - Ginger Cookie




### X'mas Tree Ginger Cookie Ingredients 材料

1. Ginger Cookie Dough 姜饼面团 -7gm
2. Egg Wash 蛋水 -0.05gm

### Operating Tools

1. Tailor made X'mas Tree Cutter

### Prepare Procedure

		
Prepare Ginger cookie dough.	Roll and flatten Ginger cookie dough in 3mm thick.	Cut out the silhouette of X'mas tree using the cutter.
准备姜饼面团	姜饼面团擀平至 3 毫米厚	用模具切出圣诞树形状
		
Lay on baking tray.	Brush egg wash on surface.	Proceed to bake at 160°C-180 °C for 15-20minutes.
放在烤盘上	刷上蛋水	进行烘烤，温度为 160°C-180 °C，烘烤 15-20 分钟
		
Finish product.		
完成品		