

## Chocolate Log- dark chocolate mousse

### Ingredients 材料

- |   |        |
|---|--------|
| 1. EV whipping cream 35.1% 动物鲜奶油            | -300gm |
| 2. Non Dairy gold label topping 植物鲜奶油       | -200gm |
| 3. Cocoa barry choc excellence 55% 黑巧克力 55% | -350gm |
| 4. Cocoa powder 可可粉                         | -20gm  |
| 5. Fresh egg yolk 蛋黄                        | -80gm  |
| 6. Sugar 糖                                  | -170gm |
| 7. Water 水                                  | -53gm  |
| 8. Gelatin leaf 吉利丁                         | -8gm   |

### Operating Tools 操作工具

- Whisk
- Hotplate
- Spatula

### Prepare Procedure 操作流程

		
Prepare all the ingredients	Pour non dairy gold label topping cream into mixer bowl	Add in EV whipping cream
准备所有材料	将植物鲜奶油倒入搅拌器内	加入动物鲜奶油
		
Stir till cream is fluffy and lighten	Heat up cocoa barry with double container in water	Keep stirring while heat
将鲜奶油打发	隔水加热可可块	一边加热一边搅拌
		
Stir till it is melted.	Sieves cocoa powder into cocoa block.	Whisk egg yolk.
搅拌至溶化	将可可粉过筛加入可可块中	打发蛋黄

## Chocolate Log - Dark Chocolate Mousse

		
Sugar mix with water 白糖和水混合	Heat up till 108°C 加热至 108°C	Pour into whisking egg yolk 倒入搅拌中的蛋黄
		
Stir thoroughly, transfer to working table 一并搅拌均匀后, 移至工作台上	Add in soaked gelatin leaves 倒入融化的吉利丁	Stir evenly 搅拌均匀
		
Slowly add into chocolate mixture by batch 分批倒入融化的巧克力混合物	Then add in whipping cream 分批加入打发的鲜奶油	Stir evenly 搅拌
		
Pour in the rest of egg yolk mixture 倒入剩余的蛋黄混合物	Then add in the rest of whipping cream 倒入剩下的鲜奶油	Stir thorough and keep aside for use. 搅拌均匀, 备用。

## Chocolate Log- Assembly

### Ingredients 材料


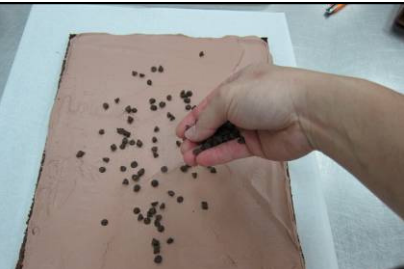


1. Dark chocolate mousse 黑巧克力慕斯 -500gm
2. Chocolate chip bakeable 巧克力粒 -160gm
3. Chocolate chiffon 巧克力戚风 -1 trays

\*\* This recipe for 2 log cake \*\*

### Operating Tools 操作工具

1. Whisk
2. Hotplate
3. Spatula

### Prepare Procedure 操作流程

		
Spread dark chocolate mousse on chocolate chiffon.	Spread chocolate chip on top evenly.	Roll up tightly.
巧克力戚风抹上黑巧克力慕斯	撒上巧克力粒	卷起
		
Keep in freezer for use.		
冷藏备用		



## Chocolate Log- Ganache 甘那许

### Ingredients 材料

- |                                 |         |
|---------------------------------|---------|
| 1. Cocoa nuggets 可可金块           | -1400gm |
| 2. EV whipping cream 35.1%动物鲜奶油 | -1000gm |
| 3. Unsalted butter 无盐牛油         | -50gm   |

### Operating Tools 操作工具

- Hot plate
- Microwave

### Prepare Procedure 操作流程

		
Prepare all the ingredients.	Mix butter with whipping cream till melt.	Microwave the cocoa nuggets till melt.
准备所有材料	将牛油倒入动物鲜奶油内，加热搅拌至溶化	微波溶化可可金块，
		
Add melted chocolate into cream mixture.	Stir well for use	
将融化的可可金块倒入奶油锅内	搅拌均匀，备用	

## Chocolate Log- Deco


### Ingredients 材料

- |   |                                     |
|---|-------------------------------------|
| 1. Chocolate log assembly                   | -9cm + 17cm = 1no. (1 log)          |
| 2. Chocolate Ganache 巧克力甘那许                 | -220gm                              |
| 3. Non dairy gold label topping cream 植物鲜奶油 | -17gm                               |
| 4. Strawberry 草莓                            | -60gm=4pcs                          |
| 5. Chocolate compound white 白巧克力装饰          | -20gm                               |
| 6. Truffle ball 巧克力球                        | -1no (**winsin/ TIR mooncake using) |
| 7. Mushroom meringue 蘑菇蛋白霜                  | -5gm x 2pcs                         |
| 8. Silver dragress 装饰银球                     | -1gm                                |
| 9. Snow powder 防潮糖粉                         | -0.5gm                              |

### Operating Tools

- |  |                     |
|--|---------------------|
| 1. Spatula                                   |                     |
| 2. Christmas Santa Claus 圣诞糖偶 (code : 51755) | -1pcs               |
| 3. Icing Christmas tree 圣诞树糖偶 (code :__)     | -1pcs               |
| 4. Wording Icing sheet 圣诞糖纸                  | -1pcs (TIR machine) |

### Prepare Procedure

		
Take out chocolate log assembly. Apply chocolate ganache on surface evenly.	Cut into 9cm as standing log part.	Cut into 17cm as lying portion.
取出巧克力树桐蛋糕夹层，抹上巧克力甘那许	切成 9 公分，做成站立部分	切成 17 公分，作为底座
		
Transfer to cake base.	Fill up the gap with ganache.	Squeeze non dairy topping cream on top. Show as picture.
移至蛋糕底板	接缝处抹上甘那许	挤上植物鲜奶油，如图所示

## Chocolate Log- Deco

		
Place three strawberries on top. 摆上三颗草莓	Cut a strawberry into half. 将一颗草莓切半	Place on log cake side. 摆在树桐蛋糕旁
		
Place chocolate compound white on top. 摆上白巧克力片	Place a Christmas icing doll on top. 摆上圣诞糖偶	Place a Christmas tree icing on top. 摆上圣诞树糖偶
		
Place a truffle ball on top. 摆上巧克力球	Sprinkle silver dragree on top. 撒上装饰银珠	Combine mushroom with ganache. 用巧克力甘那许将蘑菇组合
		
Place it on side of log cake. 摆在树桐蛋糕旁	Place icing sheet on top. 摆上糖纸	Sprinkle snow powder on top. 撒上防潮糖粉
		
Paste plastic sheet on edge of cakes. 树桐蛋糕尾部贴上塑料片	Finish product. 完成品	



## Chocolate Log- Slice Deco

### Ingredients 材料

- |                             |              |
|-----------------------------|--------------|
| 1. Chocolate log assembly   | -27cm = 1no. |
| 2. Chocolate Ganache 巧克力甘那许 | -220gm       |

### Slice deco

- |                         |         |
|-------------------------|---------|
| 1. Raspberry 覆盆子        | -4gm    |
| 2. Silver dragrees 装饰银球 | -0.5gm  |
| 3. Snow powder 防潮糖粉     | -0.03gm |

### Operating Tools

- Spatula
- Christmas cake tag

### Prepare Procedure

		
Take out chocolate log assembly. Apply chocolate ganache on surface evenly.	Cut into 3cm width slices. One log cut into 9 pieces.	Transfer to slice cake base.
取出巧克力树桐蛋糕夹层, 抹上巧克力甘那许	切成每片 3 公分宽, 共可切 9 片	移至蛋糕底板
		
Paste a plastic wrapper on side.	Sprinkle silver dragrees on top.	Sprinkle snow powder on top.
贴上塑料片	撒上装饰银球	撒上防潮糖粉
		
Place a raspberry on top.	Put a cake tag show as picture.	Finish product.
摆上红醋栗	摆上蛋糕插牌	完成品

## Chocolate Log- mushroom meringue

### Ingredients 材料

- |                        |        |
|------------------------|--------|
| 1. Egg white 蛋白        | -100gm |
| 2. Sugar 白糖            | -100gm |
| 3. Cream of tartar 塔塔粉 | -1gm   |
| 4. Icing sugar 糖粉      | -85gm  |
| 5. Corn flour 玉米粉      | -15gm  |

### Operating Tools 操作工具



- Whisk
- Oven

### Prepare Procedure 操作流程

		
Prepare all the ingredients.	Mix sugar and cream of tartar together.	Put into whisk.
准备所有材料	将白糖和塔塔粉混合	倒入搅拌器内
		
Whisk till slightly lighten.	Sieves the corn flour and icing sugar together.	Add sieved corn flour mixture into egg white mixture.
均匀搅拌打发	玉米粉和糖粉过筛	蛋白霜加入过筛后的玉米粉混合物
		
Stir thoroughly.	Squeeze on baking tray. Diameter 3cm for mushroom head.	Squeeze a diameter 1.5cm - 2cm on baking tray as mushroom bottom.
搅拌均匀	烤盘上挤上直径 2 公分，成蘑菇头部	烤盘上挤上 1.5 公分-2 公分，成蘑菇底座



## Chocolate Log- mushroom meringue

		
Sprinkle red snow powder on mushroom head portion.	Proceed to bake. Bake at upper 100°C bottom 100°C, time for 60 minutes.	After baked. Keep aside for use.
在蘑菇头部上撒上红色防潮糖粉	进炉烘烤，烘烤上火 100°C, 小火 100°C, 时间 60 分钟	烘烤完成，备用

## Chocolate Log- red snow powder

### Ingredients 材料

1. Snow powder 防潮糖粉 -10gm
2. Color paste Cherry red 樱桃红色素 -1gm

### Operating Tools 操作工具

1. Bowl

### Prepare Procedure 操作流程

		
Prepare all the ingredients.	Add color paste cherry red into snow powder.	Mix evenly.
准备所有材料	樱桃红色素加入防潮糖粉中	搅拌均匀
		
Finish product.		
完成品		

## Chocolate Log- chocolate compound white deco







### Ingredients 材料

1. Chocolate compound white

### Operating Tools 操作工具

1. Spatula
2. PVC confectioner's ribbon (code: 042004)

### Prepare Procedure 操作流程

		
Cut PVC confectioner's ribbon into 40cm length X 2cm width.	Spread white chocolate on plastic sheet.	Curve the sheet.
将塑料片切成长 40 公分 x 宽 2 公分	抹上白巧克力	将巧克力弯曲
		
Form two curves, show as picture.	After chocolate is solid. Remove the plastic wrapper.	Finish product.
绕两圈，如图，	待凝固，移出塑料片	完成品