
« Claire » Truffle Cake



Weight Ingredients

Recipe for 1 steel sheet

« Claire » sponge cake

290 g	CARMA® Carmaretti
175 g	Egg yolk
110 g	Sugar
100 g	Egg
260 g	Egg white
110 g	Sugar
90 g	Butter
90 g	CARMA® cocoa powder, 22–24%
90 g	Flour

Beat the egg yolk with the Carmaretti. Add the sugar and egg and beat. Then beat the egg white and sugar and mix in. Combine the liquid butter, sifted flour and CARMA® cocoa powder using a lifting motion. Transfer to a 20 cm × 40 cm baking tray and bake at 180°C for approximately 45 minutes. Leave to cool and cut into two halves.

Crunchy layer

150 g	CARMA® couverture « Claire » “Swiss Top” 33%
60 g	CARMA® cocoa butter
300 g	CARMA® croquant flakes
90 g	Pistachio, chopped

Melt the « Claire » couverture with the cocoa butter and mix in the CARMA® crunch and chopped pistachios. Spread onto half the cooled layers of biscuit and leave to cool.

Weight	Ingredients
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« Claire » ganache

250 g	Cream
50 g	Butter
50 g	Glucose
700 g	CARMA® couverture « Claire » “Swiss Top” 33%

Heat the whipping cream with the butter and glucose to 70°C. Then pour onto the « Claire » couverture and blend.

CARMA® products

- 45693 Carmaretti
- 62501 Cocoa powder
- 10072 « Claire » “Swiss Top” 33%
- 62098 Cocoa butter, coins