



# VANILLA & CHOCOLATE CAKE MARBLE

coated with Fusion Rum

by Tristan Rousselot

Recipe for 1 cake of 10 portions

## INGREDIENTS

### VANILLA CAKE

27 g unsalted butter  
122 g caster sugar  
41 g eggs  
2 g Madagascar vanilla powder PROVA Gourmet  
1 g salt  
82 g whipping cream (35% fat)  
95 g all purpose flour  
2 g baking powder  
27 g clarified liquid butter

### CHOCOLATE CAKE

26 g unsalted butter  
118 g caster sugar  
39 g eggs  
16 g cocoa powder  
1 g salt  
79 g whipping cream (35% fat)  
92 g all purpose flour  
2 g baking powder  
26 g clarified liquid butter

### MILK CHOCOLATE & RUM COATING

331 g milk chocolate couverture 38%  
33 g Fusion Rum PROVA Gourmet  
36 g grape seed oil

## PREPARATION

### VANILLA CAKE

Sift the flour and the baking powder and cut the butter into cubes. In a mixer, combine the butter, sugar, vanilla powder and salt together. Incorporate the eggs, then the flour and cream, and lastly, the clarified butter. Smooth the mixture and place in a piping bag.

### CHOCOLATE CAKE

Sift the flour and baking powder and cut the butter into cubes. In a mixer, combine the butter, sugar, cocoa powder and salt together. Incorporate the eggs, then the flour and cream, and lastly, the clarified butter. Smooth the mixture and place it in a piping bag.

In a greased and floured 8" x 4.5" x 2.75" cake tin, alternate piping layers of the vanilla cake batter and the chocolate cake batter, then swirl with the tip of a knife to make the marbling. 800 gr cake mix per mold. Bake at 310°F for 50 minutes. Remove from the oven and unmold quickly, then wrap in plastic wrap. Freeze the cake.

### MILK CHOCOLATE & RUM COATING

Melt the milk chocolate couverture and Fusion Rum then blend adding the grape seed oil. Dip the frozen marble cake into the coating and leave to stiffen.



# CHOCOLATE BONBONS

Fusion Papua New Guinea Vanilla

by Tristan Rousselot

Recipe for 60 bonbons

## INGREDIENTS

### VANILLA GANACHE

161 g whipping cream (35% fat)  
32 g invert sugar (trimoline)  
1 g salt  
123 g dark chocolate couverture 72%  
21 g milk chocolate couverture 38%  
35 g unsalted butter  
27 g Fusion Vanilla PROVA Gourmet

### CHOCOLATE SHELLS

200 g dark chocolate couverture 72%

## PREPARATION

### VANILLA GANACHE

Boil the cream, invert sugar and salt together. Pour a third at a time over the dark and milk chocolate couvertures to make an emulsion. Then add Fusion Vanilla and the butter. Mix with a hand blender, taking care not to create any air bubbles. Place in a piping bag and cool to 85°F.

### CHOCOLATE SHELLS

Melt the dark chocolate couverture and use the temperature curve method to temper the chocolate. Line the polycarbonate molds with a layer of the tempered chocolate to make the shells and leave to crystallize. Fill the shells with the vanilla ganache (6 g per mold), then leave to crystallize. Seal the shells with additional tempered chocolate.



# CHOCOLATE TRUFFLES

Fusion Brazilian Coffee

by Tristan Rousselot

Recipe for 10 truffles

## INGREDIENTS

### COFFEE GANACHE

45 g whipping cream (35% fat)  
9 g invert sugar (trimoline)  
1 g salt  
34 g dark chocolate couverture 72%  
6 g milk chocolate couverture 38%  
10 g unsalted butter  
7 g Fusion Coffee PROVA Gourmet

### TRUFFLE COATING

20 g dark chocolate couverture 72%  
10 g cocoa powder

## PREPARATION

### COFFEE GANACHE

Boil the cream, invert sugar and salt together. Pour a third at a time over the dark and milk chocolate couvertures to make an emulsion. Then add Fusion Coffee and the butter. Mix with a hand blender, taking care not to create any air bubbles. Pipe the mixture into sphere molds and leave them to set overnight in the freezer. Remove from the molds.

### TRUFFLE COATING

Melt and temper the dark chocolate couverture. Dip the spheres of coffee ganache into the tempered dark chocolate couverture and remove any excess by hand. Then, roll them in the cocoa powder. Sift to remove any excess cocoa powder.



RADER

AVAILABLE SOON  
AT RADER FOODS  
305-628-2217  
sales@raderfoods.com

