



Culinary Masterclass

The Oriental Singapore

Presented by:

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Warm White Chocolate Cake, Cocoa Sorbet Coffee Sauce with Vanilla Extract

Serves 1

INGREDIENTS

Warm White Chocolate Cake

420g Cacao Barry white chocolate
6 whole eggs, lightly beaten
180g almond flour

Filling

225g fresh cream
5g sugar
10g cornflour
1 gelatine sheet
2 vanilla pods, split, seeds extracted
20g cocoa butter

Chocolate Tuille

250ml milk
50ml sunflower oil
180g whole eggs, lightly beaten
130g sugar
40g flour
20g cornflour
250g Cacao Barry dark chocolate (64%), room temperature

Coffee Sauce with Vanilla Extract

500ml mineral water
500g sugar
3 vanilla pods, split, seeds extracted
50g coffee beans

Cocoa Sorbet

1 ltr mineral water
200g sugar
50g glucose
200g Cacao Barry dark chocolate (72%), room temperature
50g cocoa powder
4g stabiliser

Method:

- For the Warm White Chocolate Cake:** Melt the white chocolate in a bain marie, then slowly add the eggs, stirring continuously until well combined. Gradually fold in the almond flour until the mixture is thick and creamy.
- For the Filling:** Bring the fresh cream and sugar to a boil in a saucepan, then add the cornflour and add in the gelatine sheet, stirring until it is completely dissolved. Mix the vanilla seeds with the cocoa butter in a bowl, then stir the butter into the cream mixture. Pour the mixture into an ice cube tray or small moulds and freeze.

3. Fill $\frac{3}{4}$ of a flexipan muffin mould with the white chocolate cake batter, then nestle a cube of filling in the middle and top with more white chocolate batter until the mould is filled to the top. Place the mould in the freezer, and once the mixture is frozen, remove and bake for 15 minutes in an oven pre-heated to 200 °C.
4. **For the Chocolate Tuille:** Bring the milk and sunflower oil to a boil in a saucepan, then remove from heat and set aside. Meanwhile, beat the eggs and sugar until the mixture turns pale yellow. Add this mixture to the saucepan. Sift the flour and cornflour together, then add to the saucepan and mix well. Place the saucepan back on the stove and stir until the mixture becomes thick and creamy, then add in the dark chocolate. Stir until the mixture is uniform, then pour into a bowl and refrigerate. When it has completely cooled, spread onto a nonstick baking tray and bake in an oven pre-heated to 180 °C. Remove from oven and roll into a tube, then set aside to cool.
5. **For the Coffee Sauce with Vanilla Extract:** Bring the mineral water to a boil in a saucepan and dissolve the sugar in it. Then add the vanilla seeds and simmer for about 10 minutes. Finally, add the coffee beans, cover and simmer for a few minutes more. Remove the saucepan from the stove and allow the sauce to cool before serving
6. **For the Cocoa Sorbet:** Bring the water, sugar and glucose to a boil in a saucepan, then stir in the dark chocolate, cocoa powder and stabiliser. Bring the mixture to a boil again, then cool and pour into a sorbet machine and churn.