

Stones

Makes 16 pieces, 50 g each

Sponge Cake

Sugar — 156 g
Eggs — 250 g
Wheat flour — 150 g
Cocoa powder — 35 g
Baking powder — 7 g
Milk — 55 g
Salt — 1 g

Whip the sugar and eggs on high speed for 5–7 minutes, until the mixture increases significantly in volume. Add the dry ingredients and mix until combined. Add the milk at room temperature and mix again.

Pour the batter onto a 30 × 40 cm baking tray lined with a Teflon baking mat or parchment paper. Bake at 160°C for approximately 20–25 minutes.

Cool completely. Crumble the sponge using any convenient method.

Cream

Butter — 100 g
Peanut or hazelnut paste — 70 g
Sweetened condensed milk, 8% fat — 180 g
Alkalized cocoa powder — 6 g
Rum or cognac — 20 g
Salt — 0.6 g

Combine all room-temperature ingredients and mix with a mixer until smooth and homogeneous.

Combine the cream with the sponge crumbs and mix until homogeneous. Shape the cakes.

Pipe the chocolate cream into the center of each cake. You can pipe the cream onto plastic wrap and freeze it beforehand, but I did not do this.

Freeze the cakes.

Chocolate Center

Dark chocolate — 39 g
33% cream — 55 g
Invert sugar — 5 g
Butter — 5 g
Salt — 0.4 g

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Combine the cream and invert sugar and heat until boiling. Pour over the chocolate and blend with an immersion blender. Add the butter and salt and blend again. Let the cream stabilize under plastic wrap for 5–6 hours.

Glaze

White chocolate — 200 g

Cocoa butter — 200 g

Oil-soluble food coloring

Melt the cocoa butter in a saucepan and pour it over the chocolate. Add the food coloring and blend with an immersion blender. Cool to 35°C. Glaze the cakes and place them in the freezer for up to 30 minutes.

Glossy Coating

Water — 500 g

Sugar — 70 g

Glucose syrup — 50 g

Kappa carrageenan — 8 g

Combine the water and glucose syrup and heat to 45°C.

Mix the sugar with the kappa carrageenan. Gradually sprinkle the mixture into the water while whisking vigorously and continuously.

Bring to a boil, stirring constantly, and boil for approximately 2 minutes.

Remove from the heat and cover with plastic wrap without pressing it directly onto the surface. Cool to the working temperature of 45–50°C.

Quickly dip the partially frozen cakes into the coating and rotate them around their axis, allowing the kappa carrageenan to set evenly.

The coating will release moisture over the next few hours, so it is a good idea to place a paper napkin underneath each cake. Once stabilized, however, the cakes can be handled by hand without concern.

Remove the skewers from the cakes.

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