

TROPICAL WOOD

Makes 4 rings (8 portions each)



INGREDIENTS

SWEET CACAO PASTE

25g	Cacao Powder 22-24%
145g	butter
90g	icing sugar
40g	whole eggs
180g	flour
25g	almond flour
1g	salt

GENOISE

For a 10 x 15 inch mold

20g	Cacao Powder 22-24%
130g	all-purpose flour
20g	corn flour
300g	egg whites
170g	sugar

WHIPPED GANACHE

450g	heavy cream 35%
75g	liquid glucose
450g	heavy cream 35%

Chocolate Selection (choose one):

440g	Dark Chocolate Ecuador 56%
400g	Dark Chocolate Ecuador 65%
390g	Dark Chocolate Blend 70%

CHOCOLATE IN THIS RECIPE



METHOD

SWEET CACAO PASTE

In a kitchen aid, mix the flour, cacao powder, salt and creamy butter and mix slowly. Add the icing sugar, almond flour, and eggs. Mix slowly until obtaining a homogenous mix. Do not overmix. Let it rest at least for 12 hours before using.

GENOISE

In a double boiler, whip the egg whites and sugar during 2 to 3 minutes. Remove from the heat and continue whisking during 15 minutes until obtaining a light foamy texture, then set aside. In a mixing bowl, sift together the flour, cacao powder and corn flour. Add it to the first mixture and stir until completely incorporated. Pour into a greased and floured mold and bake at 180°C for approximately 30 minutes.

WHIPPED GANACHE

In a saucepan, boil the cream with the glucose. In a mixing bowl, melt the chocolate. Gradually pour the hot mixture over the melted chocolate in several additions, mixing well with a whisk or spatula before adding more liquid. Finish with an immersion blender to ensure a smooth texture. Scale the ganache and add an equal amount of cold cream to the mixture- use an immersion blender to combine. Pour into a shallow container and allow to crystallize overnight in the refrigerator. To use, whip by hand or on a stand mixer to achieve the desired consistency.

ASSEMBLY

Use a decorating turntable and place the sweet cacao paste on it. Place a thin layer of genoise over, then add a 150g portion of whipped ganache. Add another layer of chocolate sponge cake and whipped ganache. Repeat again. Let it rest in the refrigerator for 12 hours. Finish with chocolate decorations.



REPÚBLICA
DEL CACAO[®]



REPÚBLICA DEL CACAO®

THE HOME OF CACAO. Cacao has been revered in Latin America for over 5,000 years. It is widely known as the birthplace of cacao and Ecuador's unique equatorial climate provides the perfect environment for growing the world's finest cacao - Cacao Arriba.

WHERE OUR JOURNEY STARTED. In 2007, our Ecuadorian founders visited a chocolate boutique Paris, asking to taste the best chocolate in the world. To their surprise, they were told it was made with cacao from Ecuador. This moment sparked the beginning of our journey.

THE BEST OF BOTH WORLDS. Our chocolate is produced locally using only Latin American ingredients. We combine these amazing raw products with the most advanced knowledge and techniques, brought by the finest French chocolatiers. We like to think of this as the best of both worlds.

GROWN LOCALLY. ENJOYED GLOBALLY. Our chocolate is made locally, but enjoyed globally - all over the world República del Cacao is the chosen chocolate of chefs and pastry chefs. We are proud to work with some of the finest chefs and chocolatiers - people like Javier Guillén.

Find us at www.republicadelcacao.com

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