

Rocher

Menu

Description:

Serving Size: 1

Categories: Sabatini/Dessert



Cost Per Serving	
\$	1.72

Action

Date

Initials

Created:

Revised:

4.14.17

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AJ

EA

Amount	Measure	Ingredient	Preparation Method	Product No.
1.000	sv	Candied Hazelnuts		
1.000	sv	Chocolate Cake for Rocher		
1.000	sv	Isi Milk Chocolate Cream		
1.000	sv	Isi Milk Chocolate Sponge		
1.000	sv	Milk Chocolate Biscuit		
1.000	sv	Milk Chocolate Cream		
1.000	sv	Milk Chocolate Ice Cream		
1.000	sv	Praline Pastry Cream (to fill cake)		
1.000	sv	Rocher Glaze		
Candied Hazelnuts: 35 portions				
0.200	kg	Whole Hazelnut		20-100000891
0.070	kg	Sugar		20-100001065
0.030	kg	Water		
0.003	kg	Cocoa Butter		20-100022963
Chocolate Cake for Rocher : 16 pcs				
0.140	kg	Flour, all purpose		20-100000471
0.055	kg	Cocoa Butter		20-100022963
0.004	kg	Salt		20-100019151
0.007	kg	Baking Soda		20-100001017
0.006	kg	Baking Powder		20-100001016
0.275	kg	Sugar		20-100001065
2.000	ea	Eggs		20-100000648
0.170	kg	Buttermilk		20-100000580
0.030	kg	Hazelnut Paste		20-100001103
0.075	kg	Butter	melted, cool	20-100001600
Isi Milk Chocolate Cream: 30 Balls				
0.400	lt	Milk		20-100000577
0.400	lt	Cream		20-100000582
0.160	kg	Yolks		20-100000952
0.080	kg	Sugar		20-100001065
0.006	kg	Gelatin		20-100001038
0.030	lt	Water	cold	
0.550	kg	Milk Chocolate		20-100022968

Milk Chocolate Sponge: 38 portions

4.000	ea	Eggs		20-100000648
0.010	kg	Yolks		20-100000952
0.042	kg	Flour		20-100000471
0.080	kg	Sugar		20-100001065
0.105	kg	Milk Chocolate		20-100022968
0.001	kg	Salt		20-100019151

Milk Chocolate Bisquits: 50 pcs

0.742	kg	38% Chocolate		20-100022968
0.634	kg	Butter		20-100001600
0.370	kg	Yolks		20-100000952
0.124	kg	Trimoline (inverted sugar)		20-100022975
0.622	kg	Egg Whites		20-100000953
0.322	kg	Sugar		20-100001065
0.298	kg	All Purpose Flour		20-100000471

Milk Chocolate Cream 14 pcs:

0.400	lt	Milk		20-100000577
0.400	lt	Cream		20-100000582
0.160	kg	Yolks		20-100000952
0.080	kg	Sugar		20-100001065
0.006	kg	Gelatin		20-100001038
0.030	lt	Water	cold	
0.550	kg	Milk Chocolate		20-100022968

Milk Chocolate Ice Cream: 120 portions

1.000	lt	Cream		20-100000582
1.000	lt	Milk		20-100000577
0.200	kg	Sugar		20-100001065
0.320	kg	Yolks		20-100000952
0.600	kg	Milk Chocolate		20-100022968
0.500	kg	Hazelnut Paste		20-100001103
0.040	kg	Ice Cream Stabilizer		20-100023850

Praline Pastry Cream: 80 pcs

0.750	kg	Milk		20-100000577
0.188	kg	Sugar		20-100001065
0.135	kg	Yolks		20-100000952
0.060	kg	Elsay Powder		20-100026561
0.004	kg	Vanilla Bean		20-100001326
0.400	kg	Praline Paste		20-100015758

Rocher Glaze: 50 servings

0.700	kg	Milk Chocolate	tempered	20-100022968
0.200	Lt	Vegetable oil		20-100001608
0.200	kg	Praline Grains		20-100026563

Method of Preparation:**Candied Hazelnuts:**

- 1- Microwave the hazelnut to take off the chill.
- 2- Boil the sugar and water to about 115°C.
- 3- Stir in the hazelnut until sugar melts and carmelizes evenly around the nuts.

- 4- Add cocoa butter and spread onto a sildat to cool.
- 5- Yield is enough as a decoration for about 35 bowls/glass or enough to finish 37 chocolate cake "stone".

Praline Pastry Cream:

- 1- Heat milk, vanilla bean, and half of sugar.
- 2- Mix elsay powder with sugar, then whisk into yolks.
- 3- Temper into boiling mix and cook until thick.
- 4- Stir in butter and praline paste.
- 5- Remove Vanilla Bean and cool.

Chocolate Cake:

- 1- Sift all dry ingredients. Place in bowl. Combine eggs, buttermilk, and hazelnut paste in a bowl.
- 2- Whisk together to obtain a homogenous mix. Place the bowl with the dry ingredients on a mixer.
- 3- With the whip attachment on low speed and slowly pour in the egg mix. Once the liquid has been completely incorporated, pour in the butter and mix until it has combined completely.
- 4- Portion into the prepared baking pan (silicone mold shape like a river rock) and bake at 160°C or 320°F. Freeze. Unmold.
- 5- Hollow out the cake using a spoon.
- 6- Fill out the cake with praline cream.
- 7- Top with crushed, candied hazelnuts.

Isi Milk Chocolate Cream:

- 1- Make a crème anglaise with first four ingredients. (84°C)
- 2- Bloom crème anglaise over the chocolate and gelatin.
- 3- Emulsify with a stick blender. Chill.
- 4- Divide mixture in 6 equal portions. Charge each portion with 3 ISI cartridges. One portion can fill 5 chocolate balls.
- 5- IMPORTANT: Whisk the bottle before reuse.

Milk Chocolate Sponge:

- 1- Whip the sugar, eggs, and yolks.
- 2- Melt the chocolate and add the eggs to the mixture. Add sifted flour and salt.
- 3- Divide into 3 equal portions and charge each portion with 2 ISI cartridges.
- 4- Use plastic or paper cups and bake in microwave for 40 seconds.
- 5- Cool upside down on cooling grill.

Milk Chocolate Bisquits:

- 1- Melt chocolate and butter together.
- 2- Whip yolks and insert sugar to ribbon stage.
- 3- Whip whites and sugar to full volume and fold into yolk mixture.
- 4- Fold in dry ingredients, then remaining meringue.
- 5- Spread onto silpat lined sheetpan and bake at 160°C.

Milk Chocolate Cream:

- 1- Make crème anglaise with first four ingredients. (84°C)
- 2- Bloom gelatin in cold water.
- 3- Pour crème anglaise over the chocolate and gelatin.
- 4- Emulsify with a stick blender.
- 5- 115 grams per glass.

Milk Chocolate Ice Cream:

- 1- Make a crème anglaise with cream, milk, sugar, and yolk.
- 2- Strain over chocolate.
- 3- Emulsify. Cool. Process.
- 4- Fill the orange truffle molds and freeze.
- 5- Place lollipop stick in the center.
- 6- Deep/Cover with rocher glaze.
- 7- Keep in freezer.

Rocher Glaze:

- 1- Emulsify the oil and the chocolate.
- 2- Stir in the praline grains. Use at 30-31°C.
- 3- Enough to glaze 50 small I-C Balls, also 50 big balls.
- 4- For chocolate cream 151.