

## **Millionaires Shortbread**

Chocolate Cake with Shortbread crumble, Puff Candy Wafer,  
Vanilla ice cream and hot toffee sauce

### **Chocolate Orbs**



### **Ingredients**

Dark Chocolate minimum 68% Cocoa Solids  
Or standard dark chocolate with Cocoa Butter circa 10%  
Gold powder and Cocoa Butter

Specialist Equipment (7cm polycarbonate ½ spherical Chocolate moulds)

### **Method**

1. Gently melt both cocoa butter and add the gold powder and keep warm.
2. Using a toothbrush flick the cocoa butter into the moulds like spots and allow to set.
3. Using your finger with a glove and hock smear the gold cocoa butter into the moulds and allow to set.
4. Temper the dark chocolate and hold in chocolate warmer.
5. Using a ladle fill the moulds up to the top and give them a knock with a scraper to bring any bubbles to the surface.
6. Turnover and using a scraper on the side of the mould knock to empty the excess chocolate back into the warmer.
7. Using broad scraper scrape along the top to remove any chocolate and place flat down on florist paper to set.
8. Leave in a cold place to contract or place in refrigerator or freezer to speed up.
9. Store in a cool place until required

### **Chocolate “fudge” cake.**

100g butter (1kg)  
100g soft brown sugar (1kg)  
100g golden syrup (1kg)  
200ml milk (2litres)  
125g plain flour (1250g)  
50g cocoa powder (500g)  
5g bicarbonate of soda (50g)  
1 egg (10) – (600g)

- 1) Melt butter, sugar, and syrup. (Not too hot!) Remove from heat and add milk to cool down.
- 2) Sieve dry ingredients. Whisk into the milky mixture.
- 3) Lastly whisk in egg.
- 4) Pour into prepared tins. Bake at 170 degrees C until well risen and baked
- 5) Allow to cool.
- 6) Decorate or use as required.

### **Mascarpone Chocolate Mousse (30gms per Portion)**

#### Base syrup

70gms Sugar (700gms)  
70gms Glucose (700gms)  
70gms water or coffee (700gms)

Bring ingredients to the boil

#### Chocolate Base (Ganache)

160gms of base syrup (1.6kg)  
240gms Dark chocolate buttons (2.4kg)

Add the hot syrup to the buttons and whisk to form Ganache

#### Chocolate Mousse

400gms Ganache Base (4kg)  
800gms Mascarpone (8kg)

Mix the Mascarpone through the ganache to form mousse and place in piping bags.

#### Butter Shortbread

2kg Plain Flour  
1kg Cornflour  
2kg Salted Butter  
1kg Caster Sugar

#### Method

1. Cream together the butter and the caster Sugar
2. Sieve together the flour and cornflour
3. Combine the flour / cornflour mixture with the creamed butter and Sugar.

#### **Assembly**

4kg Shortbread Biscuits (Crumb)  
12 kg Chocolate Mousse  
Chocolate Sponge sheets (Braehed foods)  
12kg Good Quality Vanilla soft scoop Ice cream

Brakes toffee sauce 1litre tetra pack (A16296)

Chocolate cake sliced and cut in discs

Tia Maria Syrup

Butter shortbread Crumble

### **Décor tuile (100 Biscuits)**

3oz Butter - 9oz

4oz Egg Whites - 12oz

5oz Icing sugar (sieved) – 15oz

5oz Gluten free flour (sieved) – 15oz

1oz plain flour (sieved) – 3oz

#### **Method**

1. Whisk egg whites till lightened and add the icing sugar spoonful at a time till incorporated.
2. Add the Melted butter till incorporated.
3. Fold through both the flours

### **Honeycomb Wafer**

#### **Honeycomb (Cinder Toffee)**

##### **Ingredients**

500gms Caster Sugar

1teaspoon Bicarbonate soda

##### **Method**

1. Cook the sugar in a dry pan until light caramel, stirring to prevent burning.
2. Add the bicarb and stir gently.
3. Pour onto silpat mat and allow to cool.
4. Blitz into a powder and store.
5. When required dust the powder through a sieve onto the cooked wafer and place back into oven to melt.
6. Store in Silica Gel.

Vanilla Ice Cream

### **Toffee Sauce**

##### **Ingredients**

1200gms Caster Sugar

3 litre's Double Cream

250gms Butter  
Pinch salt

### Method

1. Melt the sugar in a dry pan until golden caramel, stand well back and pour in the cream, Stir the mixture over the heat until all the sugar has dissolved.
2. Whisk in the butter and add the salt to taste

### To Serve

1. Pipe a little dark chocolate into the centre of your plate and place on a ½ sphere and allow to set.
2. Soak the chocolate cake in Tia maria syrup.
3. Pipe a little chocolate mousse in the bottom of the chocolate sphere and add the soaked cake disc.
4. Pipe more mouse with choc cake repeating 3 times.
5. Spoon on shortbread crumble.
6. Lay on the saw blade biscuit and top with a rocher of vanilla ice cream.
7. Finish with the other ½ sphere and serve immediately with the hot Toffee sauce which the customer will pour themselves from the individual sauceboat or the waiter will come around and pour from the jug or spouted pot.
8. Enjoy!!