

**Sweetpea Patisserie x Lady Qooza
~ Cooking jamming Workshop ~**

Chocolate friands with chocolaty cloud

Ingredients:

A. Chocolate friands	B. Chocolate cloud
57g Valrhona 61% dark chocolate 75g unsalted butter 100g sugar 35g all purpose flour 10ml cornstarch 0.3ml salt 1.5 small egg	40g Valrhona 61% dark chocolate 50ml whipping cream (bring to a boil) 50ml whipping cream (for whipping) 1 egg white 15g sugar

How to:

A. chocolate friands: (makes 8-10 minis)
(Preheat oven to 180C)

1. Place the chocolate in a large mixing bowl. Melt the butter in a small sauce pan, pour the hot butter on the chopped chocolate, whisk until smooth.
2. In another medium mixing bowl, whisk together the flour, cornstarch, salt and sugar. Mix the flour mixture into the chocolate mixture in three batches, mix well after each addition.
3. Add the eggs on at a time, mix until just incorporated, be careful not to over mix the batter.
4. Transfer the batter to a piping bag, snip the tip of the bag off, filled the paper baking cups three-fourths full.
5. Bake until the cakes just start to crack on top, about 12-15 minutes. Let cool.



B. Chocolaty cloud:

1. Make a chocolate ganache by adding hot cream to the chopped chocolate, let it stand for a minute, then whisk until smooth and shiny. Let cool and set aside.
2. Whip the cream to medium peak, gently fold in the chocolate ganache, refrigerate to cool.
3. Whisk the egg white until foamy, slowly add in the sugar, continue to whisk until it holds stiff peak and looks shiny. Gently fold into the chilled chocolate mixture, The lightly sweetened meringue would make the chocolate mouse very light and airy, just like a cloud.

To assemble:

Pipe the chocolaty cloud onto each friand using a piping bag fitted with a 1-cm plain tip. Top the chocolaty cloud with more grated chocolate.

~~Bon Appetite!!~~