

CHOCOLATE MOELLEUX



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Yumgo <i>WHOLE POWDER</i>	35	3,5
Sugar	205	20,5
Flour T45	105	10,5
Baking powder	5	0,5
Salt	5	0,5
Cornstarch	45	4,5
Water	180	18,0
Butter or margarine	185	18,5
Chocolate 68%	235	23,5
Total	1000	100,0



PROCESS

- Mix the powders.
- Add water and mix.
- Melt the chocolate and the butter in a bain-marie at 55°C.
- Incorporate in the previous mixture.
- Pour the mixture into an 18cm cake mold (500g per mold) and bake for 15 to 20 minutes at 180°C.



TIPS

- Freeze after cooking for better cutting.
- Use the whisk attachment of your standing mixer.

For your questions and projects, contact us at innovation@yumgo.fr

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