

CHOCOLATE CANNELÉ

INGREDIENTS

- 70g **DLA Santo Tomas 70% Dark Chocolate Couverture**
- 400g Milk
- 15g Butter
- 160g Granulated sugar
- 2pcs Egg yolks
- 1pc Whole egg
- 50g Cake flour
- 50g Wheat flour
- 20g Rum
- 160g **DLA Dark Chocolate Filling**

METHOD:

*PREPARATION

- Melt DLA Santo Tomas in a water bath.
- Sift cake and wheat flour.

1. In a pot, put together milk, butter and heat over a stove. Turn off the heat once it starts to boil. Add in the melted DLA Santo Tomas and mix well.

2. Place egg yolk, whole egg and granulated sugar in a separate bowl and mix using a wire whisk. Add in together the sifted cake flour and wheat flour and mix. (Do not over mix once added).

3. Cool mixture (number 1) and add it to mixture (number 2) little by little. Add rum and mix. Strain@the mixture, wrap and refrigerate overnight. (Wrap so that it does not come contact with air).

4. Remove the mixture from refrigerator and bring to room temperature.

5. Put a tray in the oven and pre-heat to 250°C.

6. Apply thin layer of butter or non stick spray to the canelé molds and pour the mixture in.

7. Lower the pre-heated oven temperature from 250-230°C and bake for 15 minutes. Lower again the temperature to 190°C and bake for another 45 minutes.

8. When baked let cool and turn the mold upside down to remove the canelé.

9. Fill piping bag with DLA dark chocolate filling. Make a hole in the centre of the canelé cake and squeeze DLA dark chocolate filling in it until it comes out on top.

FEATURED PRODUCTS

Santo Tomas 70%
Dark Chocolate
Couverture



Dark Chocolate
Filling