



A. Chocolate Mud Cake

	INGREDIENTS	QUANTITY
1.	Egg	93g
2.	Caster Sugar	313g
3.	Vegetable Oil	123g
4.	Beryl's Premium Pure Cocoa Powder	63g
5.	Baking Soda	10g
6.	Plain Flour	186g
7.	Full Cream Milk	206g
8.	Sour Cream	206g

Methods:

Combine eggs, caster sugar and vegetable oil into a mixer bowl, whisk them together with high speed until it turns into creamy and fluffy texture. Sieve the dry ingredients and then gently fold into the mixture. Combine sour cream and full cream milk together and stir gently into the mixture. Bake at 170°C for about 15 minutes to 20 minutes.

B. Crunchy Feuilletine

INGREDIENTS		QUANTITY
1.	Hazelnut Paste	66g
2.	Beryl's Milk Compound Chocolate	206g
3.	Nestum / Feuilletine	220g

Methods:

Combine the melted **Beryl's Milk Compound Chocolate** and hazelnut paste and mix well. Pour the mixture into nestum / feuilletine and spread it on a tray evenly. Refrigerate before use.

C. Chocolate Ganache

INGREDIENTS		QUANTITY
1.	Beryl's Extra Dark Compound Chocolate	523g
2.	Dairy Cream	266g
3.	Glucose	40g
4.	Unsalted Butter	106g

Methods:

Bring the cream and glucose to a boil and then remove from heat and pour over the **Beryl's Extra Dark Compound Chocolate**. Blend in unsalted butter into the hot chocolate cream mix and then whisk until smooth.

D. Dark Shiny Glaze

INGREDIENTS		QUANTITY
1.	Water	50g
2.	Fresh Cream	250g
3.	Caster Sugar	360g
4.	Beryl's Premium Pure Cocoa Powder	120g
5.	Gelatine	14g
6.	Cold Water	150g

Methods:

Soak gelatine in cold water. And then boil water, cream and sugar in a pot separately. While it is boiling, add the **Beryl's Premium Pure Cocoa Powder** in and gently stir (to prevent the mixture from being burned). Remove from heat and add the soaked gelatin after that. Strain the mixture. Use at room temperature. Keep it refrigerated if not being used.

E. Mocha Butter Cream

INGREDIENTS		QUANTITY
1.	Full Cream Milk	133g
2.	Caster Sugar	40g
3.	Corn Flour	13g
4.	Caster Sugar	10g
5.	Egg Yolk	13g
6.	Vanilla Flavor	1.5g
7.	Unsalted Butter	216g
8.	Mocha Paste	37g

Methods:

Boil the full cream milk and caster sugar together. While it is boiling, add in corn flour, caster sugar, egg yolk and vanilla flavor – cook with medium heat. Stir until the mixture become custard texture. Spread the custard on a flat tray to cool down. Now put the butter, custard and mocha paste in a mixing bowl and beat the mixture with paddle-attachment until fluffy and creamy. Lastly, mix in with the totally cool down custard to become the butter cream.