

BELLE HÉLÈNE

👤 Intermediate level

Belle Hélène

- CHOCOLATE CRUMBLE:

AMERICAN CHOCOLATE COOKIES

unsalted butter 82% fat

500 g
190g

Mix all the ingredients in a planetary mixer equipped with paddle at low speed to obtain a "crumbled" mixture. Place it on a tray with baking paper. Bake at 160°C for about 8-10 minutes. After cooked and cooled, crumble it and store it in a dry place.

- CHOCOLATE CRUMBLE:

IRCA GENOISE

eggs
honey

500g
600g
50g

Mix all the ingredients in a planetary mixer equipped with paddle at low speed to obtain a "crumbled" mixture. Place it on a tray with baking paper. Bake at 160°C for about 8-10 minutes. After cooked and cooled, crumble it and store it in a dry place.