

# Chocolate Honeymoon (Created by Axel Sachem - Callebaut Chocolate Ambassador Belgium)

## Breton Shortcake (Makes fourteen 16cm Ø cakes)

Ingredients	Preparation
450g flour	
320g butter	
4g salt	Mix and knead in the kneader.
2g crushed speculoos	
20g baking powder	
160g egg yolks	Beat together and add to the flour mixture.
320g granulated sugar (S2)	
Wrap the dough and leave it overnight. Roll out 6 mm thick and cut out 16 cm Ø circles.	
Bake for 30 minutes at 180°C (leave the circles around them during baking).	

## Honey chocolate mousse

Ingredients	Preparation
500g milk	Bring to the boil.
4 sheets of gelatine (soaked)	Dissolve in the milk.
700g <a href="#">Callebaut honey Callets</a>	Add to the milk in two parts and mix well. Leave to cool down to 40-45°C.
1000g cream	Half whip and fold into the chocolate mixture.
Pour a 1.5 cm layer into round Flexipan moulds (12 cm Ø). Freeze and remove from the mould. Spread a layer of mousse on each round of shortcake and finish with raspberries and the decoration of your choice.	