

Mousse cake (Created by Axel Sachem - Callebaut Chocolate Ambassador Belgium)

Joconde sponge (makes three 18 cm Ø cakes)

Ingredients	Preparation
360g eggs	
450g ground almond mix (50/50)	Beat together.
60g flour	
180g egg whites	Beat until the mixture stands in peaks and add into the flour mixture.
45g sugar	
45g butter (melted)	Fold into the mixture.
Spread onto baking sheets. Bake: 4-5 minutes at 250°C.	

Honey mousse

Ingredients	Preparation
120g egg yolks	
300g molasses - 30°B	Heat to 60°C and beat until cold.
570g Callebaut honey Callets	Melt.
1125g cream	Half whip. Mix 1/3 of the cream with the callets and fold into the egg yolk mixture. Fold in the rest of the cream.

Melon crèmeux

Ingredients	Preparation
250g melon puree	Heat.
120g egg yolks	
75g sugar	Mix well together and add to the warm pulp. Heat.
5g gelatine (soaked and strained)	Dissolve in the pulp mixture and strain.
85g butter	Mix into the crème and divide into three 16 cm Ø Flexipan moulds. Freeze.

Glaze

Ingredients	Preparation
250g milk	
100g glucose	Heat.
8g gelatine (soaked and strained)	Dissolve in the milk.
300g Callebaut honey Callets	Melt in the milk and blend for a perfect sheen