



# LUKER PERLA AND ESPRESSO PAVE

BY: STANTON HO  
FINO DE AROMA MASTER CHOCOLATIER

.....  
SERVINGS: 3 SHEETS

## INGREDIENTS:

### Moist Chocolate Cake:

900g Flour  
1250g Sugar  
22g Salt  
38g Baking Soda  
250g Whipped Cream  
765g Water  
190g Luker Cocoa Powder 16%  
750g Butter-Milk  
508g Vegetable Oil  
8 Eggs  
15g Pure Vanilla Extract

### Simple Syrup with DGF Trablit and Creme De Napoleon:

930g Water  
600g Sugar  
240g Salt  
3g Trablit (Coffee Extract)  
30g Creme De Napoleon Paste

### Dark Chocolate Perla 64% and Ecuador 70% Ganache:

930g Heavy Cream (33%)  
75g Trimoline (Inverted Sugar)  
480g Dark Chocolate Perla 64%  
90g Dark Chocolate Ecuador 70%  
30g Espresso Paste

### Praliné Royaltine Milk Chocolate:

160g Unsalted Butter  
500g Milk Chocolate Claro de Luna 37%  
1200g Hazelnut Praliné Grand Confiseur  
740g Royaltine Crushed Biscuit



## DIRECTIONS:

### Moist Chocolate Cake:

- Sieve together twice: the flour, granulated sugar, salt, and the baking soda.
- Using the hot water, dissolve the cocoa powder. Cool this mixture down and it'll thicken naturally.
- In a medium industrial mixing bowl, combine the butter-milk, vegetable oil, and the eggs. Whip at high speed for 10 minutes.
- Alternately, add in the dry sifted ingredients and the cocoa mixture slowly while continuing to mix. Scrape down the bowl twice during this mixing process.
- When the mixing is completed, cover the bowl with a plastic sheet and set aside for an hour.
- Divide the cake batter into 3 equal parts (on sheet trays) and bake 180°C for 10 to 12 minutes.

### Simple Syrup with DGF Trablit and Creme De Napoleon:

Make a "simple syrup" with the water, granulated sugar, and the glucose. Cool this mixture before adding the trablit and the crème de napoleon.

### Dark Chocolate Perla 64% and Ecuador 70% Ganache:

- Heat the heavy cream to a boil.
- Pour the cream over the combined chocolates in a mixing bowl. Allow to melt for at least 10 minutes.
- Blend this mixture to a smooth ganache.
- Add in the trimoline (inverted sugar).

### Praliné Royaltine Milk Chocolate:

- Combine the milk chocolate and the butter in a mixing bowl. Melt to a liquid state.
- Add in the praliné paste and blend together. Add in the other ingredients and mix with the paddle attachment, at slow speed.
- Once blended, place this mixture onto a prepared flat sheet pan. Level out to an even thickness throughout the sheet.
- Refrigerate immediately.



**INGREDIENTS:**

**Creamy Dark Chocolate Frosting:**

908g Unsalted Butter  
800g Icing Sugar  
908g Dark Chocolate Perla 64%  
256g Sour Cream or Mascarpone Cheese  
16g Pure Vanilla Extract  
30g Espresso Paste

**DIRECTIONS:**

**Creamy Dark Chocolate Frosting:**

- Whip the butter and the powdered sugar till creamy.
- Add in the untempered chocolate and the vanilla extract.
- Blend well. Scrape down the bowl.
- Continue the mixing and blend in the sour cream or mascarpone cheese.