Chocolate Crust

Yield: 12 portions
Portion size: 2.5”x 2.5”

Chef Name: Augusta Passow

Amt	Unit (gm/oz)	Ingredient Name
70	g	Butter
120	g	Sugar
35-40	g	Egg
40	g	Vanilla
40	g	Cocoa powder
60	g	AP flour
300	g	Cookie crumbs
2	oz	Melted butter

PROCEDURES:

Cream butter and sugar together.
Add egg and mix till light and fluffy.
Add sifted dries and mix till incorporated.
Sheet out between two pieces of parchment.
Bake in a 325 degree oven for 12-15 min.
Robot Coupe baked cookie as fine as possible.
Combine crumbs and melted butter and press into a lined ¼ sheet tray.
Let chill overnight.
Bake for 5 mins when ready to use.

Tres Leches Sponge

Yield: 12 portions
Portion size: 2.5” x 2.5”

Chef Name: Augusta Passow

Amt	Unit (gm/oz)	Ingredient Name
210	g	All Purpose Flour
2	tsp	Baking powder
½	tsp	Salt
3		Eggs
250	g	Sugar
2	tsp	Vanilla extract
160	g	Milk
¼	tsp	Cinnamon

PROCEDURES:

Using whisk attachment for a KitchenAide mix eggs and sugar together for 7 mins till pale yellow and doubled in size.

Sift all dries together; set aside

Combine milk and vanilla.

After 7 min switch to paddle attachment.

With the mixer on low and ½ of the dry ingredients; mix till combined.

Add all of the wet ingredients; mix till combined.

Add the remaining dry ingredients; mix till combined.

Line the bottom of a half hotel pan with parchment.

Bake in a 350 convection oven with a fan for 15 min.

Cool cake and remove from pan to remove parchment paper.

Place cooled cake on top of cookie crust and poke holes with a wooden skewer .

Pour anglaise evenly over the top and let soak for 4 hours or overnight.

Cocoa Nib Anglaise

Yield: 1qt
Portion size: 1 cake

Chef Name: Augusta Passow

Amt	Unit (gm/oz)	Ingredient Name
96	g	Egg yolks
160	g	Sugar
420	g	Milk
200	g	Heavy cream
30	g	Cocoa nibs

PROCEDURES:

Lightly toast cocoa nibs in a small pot.
Add milk and cream; heat to a scald, cover, and let steep for 15 mins.
Whisk egg yolks and sugar together, temper egg yolks into steep milk and cream.
Cook anglaise to 170 degrees and strain into a container to chill in an ice bath.