

Helen Vass



Mouse and Glaze (Tutorial 1)

Ingredients

- Mouse
- 125g Milk
- 125g Creme anglaise
- 50g yoke
- 35g sugar
- 387g / 54.5 cocoa solid dark chocolate
- 517g Whipping cream
- Salted caramel balls
- Glaze
- 240g UTH whipping cream
- 50g Water
- 360g Caster sugar
- 14g Silver leaf gelatine
- 120g Cocoa powder

Tools

- Mouse
- Hand whisk
- Electric whisk
- Freezer
- Digital probe thermometer
- [Silikomart Silicone moulds](#)
- Silicone Spatula
- Large bowls for mixing
- Piping bag
- Dynamix 160 hand blender

Macarons filled with Ganache (Tutorial 2)

Ingredients

(Macarons)

- 250g Almonds

- 250g Icing sugar
- 85g Pasteurised egg whites
- 90g Water
- 250g Sugar
- 85g Egg white
- 1g Egg white powder
- Sugarflair dusts:
 - Cherry
 - Bronze splendour
 - Copper sheen
 - Claret wine
 - Sunburst gold
 - Radiant gold
- Alcohol (high content)
- **(Ganache)**
 - 75g Whipping cream
 - 37g invert sugar
 - 250g milk chocolate
 - 40g Baileys

Tools

- Electric whisk
- Baking trays
- 8mm piping nozzle
- Piping bag
- Cling film
- Plastic cake smoother
- Large bowl
- Digital probe thermometer

[Tempering Chocolate \(Tutorial 3\)](#)

Ingredients

- 1kg chocolate to 10g of mycryo (cocoa butter crystals)
- Cocoa butter transfer sheets
- Calbo crisp perils

Tools

- Cacao Barry chocolate bar polycarbonate moulds

- Large bowls
- Angled palette knife
- Metal scraper
- Spatula
- Digital probe thermometer