

NOALYA CHOCOLATE
AFTERNOON TEA CAKE

Stefan Rose, *Grantley Hall Executive Pastry Chef*

HARVEY & BROCKLESS
the fine food c°

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

NOALYA CHOCOLATE AFTERNOON TEA CAKE

Chef Stefan Rose

Ingredients for Lebkuchen Sponge

SERVES 7

CH624 Noalya Chocolate Cocoa Powder	26g
DA105 Dell'ami Arbequina Extra Virgin Olive Oil	158g
IN161 Framptons Free Range Liquid Whole Egg 1kg	100g
Plain white flour	266g
Baking powder	6g
Fine salt	4g
Gingerbread spice	8g
Ground ginger	5g
Ground cinnamon	7g
Soft light brown sugar	238g
Soft dark brown sugar	78g
Whole milk	226ml

Method

1. Pre-heat the oven to 170C. With an electric whisk mix together the eggs for 1 minute to combine on medium, then for 5 minutes on full speed. Scrape down the bowl and whisk for another 5 minutes until sabayon stage.
2. Sift together the dry ingredients.
3. Combine the milk and the olive oil. With the mixer on medium-slow, add half the dry ingredients then half the milk mixture, mixing until well combined. Repeat with the remaining dry ingredients, then the remaining milk mixture. Pour the mixture into the prepared silpain and spread out right into the corners so the mixture is level.
4. Bake at 170C, 3/5 fan for 17 minutes or until a skewer inserted into the cake mixture comes out clean. 800g per tray.



WINTER AFTERNOON TEA DECORATION
using the new Noalya Chocolate range

Ingredients for brown butter for infusion

SERVES 7

DB089 Croxton Manor Unsalted Butter, cubed	250g
Milk powder	1 tsp

Method

1. Cook 250g butter with a tsp of milk powder until solids turn golden brown, pass through a sieve and reserve solids for infusion. Use brown butter for another purpose such as in a financier.

Ingredients for brown butter & caramel custard inserts

DC116 Arla whipping cream 10x1Ltr	370g
IN521 Inghredium Gelatine B 36	42g
IN966 Liquid Free Range Egg Yolk	90g
Caster sugar	75g

Method

1. Heat to 90C 370g UHT cream Brown Butter Solids from brown butter (recipe above) 2g mixed spice
2. Add, brown butter solids and spice, clingfilm and infuse for 30 minutes.
3. Cook 75g of caster sugar to amber caramel, deglaze with warm infusion. 90g egg yolks and 4g fine salt
4. Make anglaise to 80C, 42g gelatine solution (6g Inghredium Gelatine powder mixed with 36 cold water, left for 5 min) Add gelatine solution. Pass through a fine sieve. Mold 25% into a mould and place in the freezer to Freeze. Fill the remaining space with the chestnut whipped ganache.

Ingredients for Mascarpone & chestnut cream

SERVES 7

DC116 Arla whipping cream 10x1Ltr	300g
IN112 1 vanilla pod, plus extra MSK seeds	
IN521 Inghredium Gelatine B 36 (6g Inghredium Gelatine powder mixed with 36ml cold water, left for 5 min)	42g
IT029 Galbani mascarpone	150g
Caster sugar	50g
Chopped chestnut pieces, vac sealed ones not candied	160g

Method for chestnut cream

1. Mix together 400g of whipped mascarpone and 160g diced chestnut pieces.
1. Heat 70g whipping cream, split vanilla pod with seeds scraped, extra seeds (tip of a knife) and add the caster sugar.
2. Add gelatine solution. Whisk together and pass through a chinois. Whisk this mixture onto the mascarpone until smooth. Then pour over remaining cold cream.
3. Whisk briefly to combine then blend with bamix until smooth. Chill overnight before whipping up. Whip up the cream very slightly until just falling of the spoon, fold in the chopped chestnuts pieces before moulding.

Ingredients for brown butter whipped ganache

SERVES 7

DC116 Arla whipping cream 10x1Ltr	600g
IN521 Inghredium Gelatine B 36	42g
CH614 Noalya 204 Milk Chocolate Drops	140g
DB089 Croxton Manor Unsalted Butter, cubed	250g
Brown butter Solids (as per above)	
Sea salt	2g

Method

1. Brown Butter – Repeat as previous recipe with 250g unsalted butter plus 1 tsp milk powder.
2. Place cream in brown butter pan (after process has been followed) with the brown butter solids. Heat cream to 90 °C. Cling film and infuse at room temp for 30 min.
3. Pass through a fine sieve and reweigh to correct weight, topping up with extra cream.
4. Heat to 65 °C, add to chocolate and gelatine solution. Mix well, transfer to a jug and blend until smooth. Chill overnight.
5. Whip until very soft peaks, then mould – add inserts (caramel spiced custard and chestnut whipped ganache) and top with a disk of the Lebkuchen sponge.

Ingredients for dark chocolate glaze

SERVES 7

IN521 Inghredium Gelatine B 36 diced (23g gelatine powder hydrated with 156g water)	179g
CH624 Noalya Chocolate Cocoa Powder	112g
CH624 Noalya Chocolate Cocoa Supreme Glaze	192g
DC116 Arla whipping cream 10x1Ltr	88g
Inghredium 15 dextrose	88g
Water	88g
Glucose syrup	40g
Milk powder	20g
Caster sugar	490g

Method

1. Add water, glucose and dextrose in a pan and heat to 40C. Add cream, milk powder, sugar and cocoa powder and bring to the boil to 101C.
2. When it reaches the boil remove from heat, stir in gelatine and strain through a chinois onto the glaze. Blend with immersion blender until very smooth. Store in the fridge, to use, melt in microwave, blend with stick blender until very smooth (take care not to add air bubbles) and use around 32-33C.

Ingredients for dark chocolate sable

CH624 Noalya Chocolate Cocoa Powder	80g
DB089 Croxton Manor Unsalted Butter, cube	240g
icing sugar	180g
salt	4g
eggs	
Plain Flour	70g
Plain Flour	390g

1. Combine butter and sugar on mixer briefly with paddle attachment. Add all ingredients apart from soft flour 2. Mix lightly. When just combined, add flour 2 and mix briefly until just combined. Divide and sheet out between parchment to around 2-3mm. Chill, cut into disks and bake at 150C for 14 minutes.

Ingredients for milk chocolate ganache - for pinecone decoration

SERVES 7

CH614 Noalya 204 41% Milk Chocolate Drops	227g
DB089 Croxton Manor Unsalted Butter, cubed	38g
Inverted sugar	16g
Fresh cream 35% fat	180g

Method

1. Place the milk chocolate and inverted sugar into a large bowl. Place the cream into a saucepan and bring to a boil. Pour the hot cream over the chocolate and inverted sugar, then whisk until the chocolate is completely melted and incorporated.
2. Allow the ganache to cool to 34°C (93°F) before adding the room temperature butter a piece at a time, whisking to incorporate after each addition. Cover the surface of the ganache with plastic wrap and set aside at room temperature for 3-6 hours, until it comes to a spreadable consistency.
3. Pipe onto small chocolate disks, leave to set in fridge before adding pinecone scales and dusting with cocoa powder.

Dark Chocolate Bands & Pinecones Decorations

Noalya Madagascan Dark Chocolate

For Bands:

Large 2.5cm height by 19cm

Small –1cm height by 19cm

To assemble the cake:

1. Demould built cake.
2. Glaze with mirror glaze.
3. Place cake onto chocolate sable.
4. Add chocolate bands around the cake.
5. Top with pinecone decoration.
6. Finally a touch of gold leaf.

Noalya Chocolate 204 41% Milk Chocolate

Soft and creamy, strong taste with notes of vanilla and salted butter.

Noalya Chocolate Supreme Glaze

Its clean, neutral flavour profile enhances pastry work with a brilliant, long-lasting sheen - without masking delicate flavours or colours.

Noalya Chocolate Cocoa Powder

Intensity and colour distinguish it as 'must-have' cocoa for chocolate and ice-cream lovers. 22-24% cacao.

Arla Whipping Cream

Arla cream has been made specifically with professional chefs and operators in mind. Made with 35% dairy fat content, Arla Pro High Stability Whipping Cream is a versatile cream that will help to create rich, stable and velvety textures across a variety of sweet and savoury dishes.

Croxton Manor Full Fat Cream Cheese

Made with the finest ingredients, it's perfect for spreading, baking, or using as a base for dips and sauces. Whether you're crafting a delicious cheesecake, adding a creamy twist to savory dishes, or simply spreading it on a bagel, our Full Fat Cream Cheese brings a luxurious taste to every bit