

GUSTYCAKES by Gustavo Briceño	Use For: cake /patisserie //								TERRAZAS			
	almond chocolate dacquoise								LAS PALMAS			
									PATISSERIE			
INGREDIENTS (KG)											%	
almond flour			0.033	0.394	0.525	0.656	0.787	1.050	1.181	1.312	6.60%	0.033
10x			0.033	0.394	0.525	0.656	0.787	1.050	1.181	1.312	6.60%	0.033
egg yolks			0.105	1.252	1.670	2.087	2.505	3.340	3.757	4.175	21.00%	0.105
heavy cream			0.025	0.298	0.398	0.497	0.596	0.795	0.895	0.994	5.00%	0.025
cocoa powder			0.023	0.274	0.366	0.457	0.549	0.732	0.823	0.915	4.60%	0.023
dark chocolate 70%			0.030	0.358	0.477	0.596	0.716	0.954	1.074	1.193	6.00%	0.030
butter			0.070	0.835	1.113	1.392	1.670	2.227	2.505	2.783	14.00%	0.070
egg whites			0.150	1.789	2.386	2.982	3.579	4.771	5.368	5.964	30.00%	0.150
sugar for meringue			0.033	0.394	0.525	0.656	0.787	1.050	1.181	1.312	6.60%	0.033
cream of tartar			0.001	0.012	0.016	0.020	0.024	0.032	0.036	0.040	1.00%	0.001
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.00%	
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.00%	
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.00%	
			0	0	0	0	0	0	0	0	0.00%	
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.00%	
WEIGHT			0.500	6.000	8.000	10.000	12.000	16.000	18.000	20.000	100.00%	0.503
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	
Process:												
Whip the egg whites along with the sugar into meringue. in another mixer beat the egg yolks until they double in volume. add the other ingredients or heavy cream once it has formed. slowly add the cream until combine the mixture with the meringue, alternating between the two.												
bake at 350°f fan 2 for 20 minutes.trey 1600g												