

## *The chocolate and raspberry ring*



For 12 individual cakes

### **Pate sable :**

150g butter  
1g sea salt  
100g icing sugar  
25g almond powder  
50g eggs  
250g flour

*Cut butter into little cubes.  
Mix all the ingredients except the eggs into a powder.  
When the powder is really homogeneous, add the eggs.  
Mix gently to obtain a homogeneous dough.  
Film the dough and let cool in the fridge.*

### **Raspberry coulis :**

150g raspberry puree  
30g sugar  
3g pectin NH  
17g gelatin mass

*Warm the puree.  
Add the mixed sugar and pectin.  
Bring to boil. Add the gelatin.  
Pour into insert mold.  
Freeze it.*

### **Mousse chocolat Caraïbe :**

205g milk  
255g Caraïbe 66%couverture  
340g whipped cream

*Boil the milk, pour on the couverture.  
Whipp the cream.  
Let the « ganach » cooling to 40°C. Add the whipped cream, mix softly and use directly.*

### Red mirror glaze :

125g water  
300g sugar  
187g glucose syrup  
250g cream  
93g powdered milk  
88g gelatin masse  
125g neutral glaze  
75g olive oil  
Qs. red food coloring

Cook the water, the sugar and the glucose to 110°C.  
Add the hot cream mixed with the powdered milk.  
Add the gelatin mass, the neutral glaze and the olive oil,  
mix.  
Add the red coloring.  
Let it fix during 24 hours in the fridge  
Melt the glaze, use it between 30 and 35°C.

### Montage :

Roll the dough to 2mm, cut rings to support the cakes. Pour on a silpain (micro perfored silicon baking sheet) and cook at 165°C about 10 minutes.

For the cakes, realise a reverse mounting, pipe the mousse into silikomart «ring» mold, line the mousse on every sides, deposit the insert.

Smooth the cakes with the mousse. Freeze it.

Unmold the cakes, glaze them with the 30°C red mirror glaze.

Deposit the cakes on the pate sable rings, decorate with white and gold chocolate balls and half raspberries.

Finishing the decoration with little gold leaf points.

