

The Mojito



For a six person cake

Lady finger sponge :

*100g sugar
4 eggs
100g flour*

*Separate the egg yolk from the egg white.
Whip the egg white and add the sugar.
Add carefully the egg yolk and the sifted flour.
Pipe two 16cm diameter discs. Sprinkle some icing
sugar on the sponge and bake it at 170°C.*

Lime and mint syrup :

*75g water
30g sugar
25g lime juice
5g lime peel
10g mint leaves*

*Boil the water and sugar.
Cool down the syrup and add all the rest of
ingredients.
Infuse 2 hours at least.*

Cucumber, lime and mint jelly :

*200g cucumber
25g lime supreme
20g mint leaves
50g lime and mint syrup
20g dextrose
20g gelatin mass*

*Remove the cucumber seeds and cut into brunoise.
Cut the lime supreme into brunoise too, chisel the
mint.
Melt the gelatin in the syrup, add the dextrose and
mix all the ingredients. Blend a bit with hand blender
and pour the jelly to the insert mold. Freeze it.*

Lime mousse :

135g milk
65g cream
9g powdered milk
10g lime peel
75g sugar
20g egg yolk
35g gelatin mass
200g whipped cream

Let infuse during the night the lime peel with the milk, cream and the half of sugar. The next day, make it boil. Pour on the mixed sugar and egg yolk. Cook at 85°C. Add the gelatin mass. Cool down to 30°C. Add the whipped cream, use directly.

White spray :

150g ivory couverture
150g cocoa butter
Qs. white colouring

Melt the milk chocolate and the cocoa butter to 45°C, mix, sift and spray directly.

Mint and lime jelly :

200g water
40g sugar
25g mint leaves
The peel and the juice of 1 lime
54g gelatin mass
Qs. green coloring

Boil the water and sugar. Cool down the syrup and add all the rest of ingredients. Infuse one night. Swift the syrup, re-heat a part of syrup and melt the gelatin mass, add to the rest of syrup and pour the half into the spiral mold, freeze it. Keep the second half in a box in the fridge, cut squares for decoration.

Montage :

Soak the lady finger sponge with the lime and mint syrup.

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

Pipe some mousse and deposit the first biscuit, pipe more mousse to the 90% mold height and deposit the second biscuit, smooth the cake and freeze it.

Unmold the cake and spray it with the white spray.

Deposit the lime and mint jelly spiral on the cake.

Pipe some sweet whipped cream on the cake, decorate with lime, jelly cubes, white sponge cake, lime peel and mit leaves.

