

Exotic perfume



For a 6 person entremets cake

Joconde sponge :

87g sugar
87g almond powder
100g eggs
25g flour
17g butter
68g egg white
17g sugar

Whipp the sugar, the almond powder, the eggs and flour.

Whipp the egg white with the 17g of sugar.

Melt the butter.

Mix carrefully the two whipped mass, add the butter and pour on a baking plate. Cook at 170°C.

Gelified mango coulis :

300g mango
1 green lemon zest
½ green lemon juice

Mix the sugar with the pectin, add to the warm mango puree.

Make it boil, add the gelatin mass.

Cut the mango into 1cm side cubes, add the green lemon zest and juice.

200g mango puree
32g sugar
4g NH pectin
28g gelatin mass

Let it mature 30 minutes. Mix with the mango coulis, pour into insert molds and freeze it.

Green tea mousse :

135g milk
65g cream
9g powdered milk
15g green tea
75g sugar
20g egg yolk
35g gelatin mass
200g whipped cream

Let infuse during the night the tea 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.

Orange glaze :

125g water
300g sugar
187g glucose
250g cream
93g powdered milk
88g gelatin mass
125g neutral glaze
75g olive oil
Qs. orange 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.

Marshmallow :

150g sugar
50g water
47g inverted sugar
19g gelatin
85g water
70g inverted sugar
100g ivory couverture

Let inflate the gelatin in 85g cold water.
Cook the 3 first ingredients to 110°C.
Pour on the melted gelatin and the 70g inverted sugar.
Whipp to the perfect refreshing.
Add carefully the melted couverture.
Pipe the marshmallow between two silpat.

Montage :

Cut the Joconde sponge with two cutters to have a sponge disc just a little bit smaller than the mold.

For the cake, realise an inverted montage, pipe the mousse into the mold, spread the mousse on every side of the mold. Deposit the mango insert.

Pipe the mousse to 90% of the mold, deposit the sponge, smooth and freeze the cake.

Unmold the cake and glaze it with the 30 to 35°C orange glaze.

Decorate the bottoms with gratted coconut.

Decorate the cake with marshmallow discs, mango cubes and gold leafs.

