

White forest



For a six person cake

Extra soft sponge :

25g milk
85g butter
120g flour
165g eggs
135g egg yolk
250 egg white
66g sugar

*Bring the milk and butter to a boil.
Add the flour and desiccate on the gas.
Stir in eggs and yolks small to small.
Whipp the egg whites, squeeze with the sugar.
Gently mix the two devices together.
Spread the biscuit regularly on a plate.
Bake for about 8 minutes at 180 ° C.*

Cherry compote :

300g pitted cherries
30g sugar
5g pectin
20g gelatine mass

*Cut the cherries in half, place in the pan.
Add the sugar previously mixed with the pectin. Bring to
a boil. Pour into insert mold and freeze.*

Opalys cremeux :

110g milk

110g cream

44g egg yolk

22g sugar

157g Opalys couverture

10g gelatine mass

Bring the milk and cream to a boil, add the yolks mixed with the sugar.

Pasteurize at 85 ° C, add the couverture and the gelatin mass. Mix with an hand blender.

Reserve in the refrigerator before assembly.

Vanilla whipped ganache :

154g cream

1 vanilla pod

110g Opalys 33% couverture

240g cream

Infuse the cream and scraped vanilla pod overnight. The next day bring to a boil.

Pour on the Opalys cover.

Add the second cold cream, mix, reserve a cool night.

The next day, climb to desired consistency.

Use directly.

Montage :

Cut out two biscuit discs of 16cm diameter, pipe the Opalys cremeux on one of the discs and remove the second top so as to make a kind of "sandwich". Freeze.

For the entremets, make a reverse assembly, pipe the foam in the circle 18cm in diameter, line the edges, then deposit the cherry insert.

Pipe the mousse until 75% of the mold, deposit the double biscuit. Freeze.

Unmold the frozen dessert, spray with the white spray gun.

Place two rings of red chocolate around the entremets and one of a smaller diameter, pipe vanilla chantilly points inside the circle, place morello cherries cut in half, in four, whole ... as well as cubes of biscuit and circles of red chocolate and a little gold leaf.

