

## *The fig*



*For 12 individual cakes*

### **Walnut streusel :**

*46g butter  
46g sugar  
46g flour  
31g almond powder  
30g walnut powder  
0,6g sea salt*

*Soften the butter.  
Add sugar, flour, almond and walnut powder and salt.  
Spread between two sheets. Reserve at 4 ° C.  
Bake at 160 ° C.*

### **Walnut financier :**

*25g almond powder  
25g walnut powder  
50g flour  
150g icing sugar  
105g egg white  
125g butter  
20g crashed walnut  
20g dried fig  
3g red pepper*

*Sift the icing sugar and flour.  
Mix the powders together.  
Add the egg white.  
Pour the boiling butter and mix until obtaining a homogeneous mix.  
Finish by adding walnuts, dried figs and pink berries, mix, mold and bake at 170 ° C for about 10 minutes.*

### Fig compote :

300g fig  
30g dried fig  
15g sugar  
6g NH pectin

Cut the figs into cubes, then start heating in a saucepan.  
Mix sugar and pectin, add to figs. Bring to a boil and stew slightly.  
Pour into an insert mold

### Fig leaf mousse :

135g milk  
65g cream  
9g powdered milk  
75g sugar  
20g egg yolk  
45g gelatin mass  
10g fig leafs  
200g whipped cream

Boil milk, cream milk powder and fig leaves, let infuse 2 hours.  
Beat the egg yolks with the sugar.  
Cook the cream. Add the swollen gelatin. Remove the leaves.  
Cool directly to 30 ° C and add the cream. Use directly.

### Purple spray :

150g ivory couverture  
150g cocoa butter  
Qs. purple food coloring

Melt at 45 ° C the couverture and the cocoa butter, add the dye and mix. Filter and use directly.

### White spray :

50g ivory couverture  
50g cocoa butter  
Qs. white food coloring

Melt at 45 ° C the couverture and the cocoa butter, add the dye and mix. Filter and use directly.

## Montage :

Spread the streusel to 2mm, detail discs 4cm in diameter, cook on silpain at 165 ° C.

Cut about 12 discs 4 cm in diameter in the financier.

For this cake, realise an inverted montage, pipe the mousse in Pavoni's "Jasmine" mold, line the edges, then place the fig insert.

Pipe the mousse until the 80% of the mold, to deposit the biscuit, to make a point of foam, to deposit the streusel, to smooth then to freeze.

Unmold the frozen dessert, flock with the purple gun, make a light sail with the white gun.

Make a few points of neutral icing with a cone, glue some pieces of silver leaf and sprinkle a few pieces of crushed red pepper.

