

Mogador



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.*

Passion fruit curd :

*61g passion fruit puree
61g eggs
44g sugar
72g butter
11g gelatin mass*

*Boil the passion fruit puree. Add the mixed eggs and sugar.
Pasteurise the curd.
Cool down the curd, at 45°C, add the butter and the gelatin,
mix to emulsify.
Pour into insert mold and freeze.*

Jivara whipped ganache :

125g cream	Boil the cream with sugars.
12g glucose	Pour on Jivara couverture. Mix with the hand blender.
12g inverted sugar	Add the second cream weighing and mix it. Let it cool one night.
175g Jivara 40% couverture	
300g cream	The next day, whip the cream to the consistence you want. Use directly

Red mirror glaze :

125g water	Cook the water, the sugar and the glucose to 110°C.
300g sugar	Add the hot cream mixed with the powdered milk.
187g glucose syrup	Add the gelatin mass, the neutral glaze and the olive oil, mix.
250g cream	
93g powdered milk	Add the red coloring.
88g gelatin masse	Let it fix during 24 hours in the fridge
125g neutral glaze	Melt the glaze, use it between 30 and 35°C.
75g olive oil	
Qs. orange food coloring	

Montage :

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

Whip the ganache, keep around 15% of unwhipped ganache for the decoration.

For the cakes, realise a reverse mounting, pipe the mousse into silikomart « finger» 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 to 35°C orange glaze.

Whip the 15% left ganache, and pipe it with the mini « St honoré » nozzle, pipe small points with orange colored neutral glaze deposit some passion fruit dried seeds and gold leaves.

