

The name of the rose



For a six person cake

Raspberry genoa bread :

125g 50% almond paste
112g eggs
20g egg yolk
20g flour
1g baking powder
55g butter
40g raspberries

Mix the almond paste with the eggs and egg yolks until a smooth mix.
Whipp the mix 5 minutes, add the swiftened flour and baking powder.
Add the melted butter.
Pour into a cooking plate, deposit the raspberries on the sponge and cook around 8 minutes at 170°C.

Raspberry compote :

*250g raspberries
30g sugar
5g NH pectin
50g fresh raspberries*

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

Vanilla cremeux :

*125g cream
125g milk
10g powdered milk
1 vanilla pod
40g sugar
40g egg yolk
21g gelatin mass*

*Bring the milk, cream, powdered milk and vanilla to boil, add the yolks mixed with the sugar.
Pasteurize at 85 ° C, add the gelatin mass. Mix with an hand blender.
Pour into the insert mold.
Freeze.*

Rose mousse :

*135g milk
65g cream
9g powdered milk
25g rose petal
75g sugar
20g egg yolk
35g gelatin mass
200g whipped cream*

*Let infuse during the night the rose petals 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.*

Pink spray :

*150g ivory couverture
150g cocoa butter
Qs. pink food coloring*

Melt the couverture and the cocoa butter to 45°C add the food coloring, mix, sift and spray directly.

Montage :

Cut a 22cm long and 8cm large rectangle in the Genoa bread.

For the cake, realise a reverse assembly, pipe the mousse in the Pavoni's « Venus » mold, line the mousse on every sides, and deposit the raspberry and vanilla frozen insert.

Pipe the mousse to the 75% of the mold, deposit the sponge, smooth and freeze it.

Unmold the frozen cake and spray it with the pink spray.

Decorate with three rose petals, some white and goldy chocolate balls and some fresh raspberries. Pipe some neutral glaze dots and deposit gold leaves.

