

The milk



For 12 individual cakes

Flourless vanilla sponge :

*92g almond
24g icing sugar
31g egg yolk
25g egg white
72g vanilla sugar
77g butter
5g liquid vanilla
2g vanilla pod
0.5g sea salt
16g starch
20g corn starch
2.5g baking powder
103g egg white
15g sugar*

Whipp the 5 first ingredients to a smooth and light texture.

Add the vanillas, starchs and melted butter.

Whipp the second egg white and add the sugar.

Mix softly the to whipped mixes.

Pour into a baking plate, cook about 8 minutes at 175°C.

Milk jam cremeux :

200g milk
100g milk jam
40g egg yolk
20g starch
30g gelatin mass
1g salt
50g butter

Boil the milk and the milk jam.
Mix the egg yolk and the starch.
Cook like a custard.
Add the gelatin and cool to 40°C.
Add the butter and salt and mix.
Pour into insert mold and freeze.

Milk mousse :

100g milk
100g condensed milk
35g gelatin mass
167g whipped cream

Heat the milk and the condensed milk, add the gelatin.
Cool to 30°C. Add the whipped cream.
Use it directly.

White spray :

100g white couverture
100g cocoa butter
Qs. white food coloring

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

Montage :

Cut twelve 4 cm de diameter discs in the flourless vanilla sponge. Pipe a dot of milk jam in the middle of these discs and freeze them.

For the cake, realise a reverse mounting in the Pavoni's « Moon» mold, line the mousse on every sides and deposit the frozen milk jam cremeux.

Pipe the mousse to the 80% of the mold, deposit the sponge and line the cake, freeze them.

Unmold the cakes and spray them with the white spray.

Surround the cakes with white chocolate decoration, sprinkle some vanilla powder on the cakes, pipe milk jam dots on the cakes and deposit one piece of goldy biscuit.

