

The zest



For 12 individual cakes

Lime and hazelnut pate sable :

*150g butter
1g sea salt
100g icing sugar
25g hazelnut powder
50g eggs
5g lemon zest
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.*

Lime and mint jelly :

200g water
40g sugar
25g fresh mint
The zest and juice of 1 lime
24g gelatin mass

Boil the sugar and water, cool down.
Add the chopped mint leaves and lime zest and let infuse one night in the fridge.
Sift the syrup, warm a part of it with the gelatin to melt it, add to the syrup, add the lime juice, mix it and pour into insert mold. Freeze it.

Jamaican pepper whipped ganache :

231g cream
12g Jamaican pepper
165g Opalys 33% couverture
360g cream

Infuse the cream and crushed pepper for one night.
The next day bring to a boil.
Pour on the Opalys couverture.
Add the second cold cream, mix, reserve a cool night. The next day, whip to desired consistency. Use directly.

Yellow mirror glaze :

125g water
300g sugar
187g glucose syrup
250g cream
93g powdered milk
88g gelatin masse
125g neutral glaze
75g olive oil
Qs. yellow food coloring

Cook the water, the sugar and the glucose to 110°C.
Add the hot cream mixed with the powdered milk.
Add the gelatin mass, the neutral glaze and the olive oil, mix.
Add the red coloring.
Let it fix during 24 hours in the fridge
Melt the glaze, use it between 30 and 35°C.

Montage :

Spread the sweet dough at 2mm, detail the funds with the cookie cutter provided with the mold. Place on silpain and bake at 165 ° C for about 10 minutes.

For the entremets, make a reverse assembly, poach the mousse in the silikonart "finger" mold, line the edges, then remove the mint / lime jelly insert.

Smooth the entremets with the rest of ganache mounted. Freeze.

Unmould the frozen desserts, glaze with the yellow icing.

Place the entremets on the cooked grounds.

Make diagonal lines with lime zest and some pieces of gold leaf.

