

Red and white



For 12 individual cakes

Genoa bread :

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

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 and cook around 8 minutes at 170°C.

Red fruits compote :

300g red fruits
30g sugar
5g NH pectin
100g fresh red fruits

Cut the large fruits in half, place in a frying pan.
Add the sugar previously mixed with the pectin. Bring to a boil. Add the 100g of fresh fruit, mix.
Pour into an insert mold and freeze.

Litght litchi mousse :

25g milk
48g gelatin mass
175g Opalys couverture
100g litchi puree
10g Soho
250g whipped cream

Boil the milk, add the gelatin mass, pour over the Opalys couverture.
Add the liquid lychee puree and the Soho.
Finish by incorporating the whipped cream in the mixture at 30 ° C.
Use directly.

Red glaze :

125g water
300g sugar
187g glucose
250g cream
93g powdered milk
88g gelatin mass
125g neutral glaze
75g olive oil
Qs. red 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.

Pink spray :

100g ivory couverture
100g cocoa butter
Qs. pink coloring

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

Montage :

Cut about 12 4cm diameter discs of genoa bread sponge.

For the entremets, make a reverse assembly, pipe the mousse in the silikomart "stone" mold,
line the mousse and remove the red fruit insert.

Pipe the mousse until 75% of the mold, deposit the biscuit smooth then freeze.

Pipe the mousse in a stone mold and freeze.

Unmold the frozen entremets, glaze the big part with the heated to 35 °C red glaze, spray
the small part in pink, and deposit on the big one.

Pipe un bit of sweet cream in the center of the entremets, decorate with fresh red fruits.

