

Half Berry



Pour environ 12 entremets individuels

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.*

Blackberry coulis :

125g blackberry puree
30g sugar
2.5g NH pectin
17g gelatin mix

*Warm the puree.
Add the mixed sugar and pectin.
Bring to boil. Add the gelatin.
Pour into insert mold.
Freeze it.*

Opalys whipped ganache :

154g cream
110g Opalys 33%couverture
240g cream

*Bring the cream to a boil.
Pour on the Opalys cover.
Add the second cold cream, mix, reserve a cool night.
The next day, climb to desired consistency.
Use directly.*

Appareil à pistolet rose :

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.

Purple mirror glaze :

125g water
300g sugar
187g glucose syrup
250g cream
93g powdered milk
88g gelatin masse
125g neutral glaze
75g olive oil
Qs. purple 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 purple coloring.
Let it fix during 24 hours in the fridge
Melt the glaze, use it between 30 and 35°C.

Assembly :

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

For the cake, do a reverse assembly, pipe the mousse in the silikonart "finger" mold, line the edges, then remove the ripe coulis insert.

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

Unmould frozen entremets, dip one half of the fingers in the soft whipped ganache, and take in the freezer before spray with the pink spray gun.

Glaze the smooth half with the purple icing at 35 ° C and place the entremets on the cooked dough.

Decorate with blackberries cut in half or four, neutral glaze, sponge biscuit and aromatic leaves.

