

Mapple Williams



For 15 individual cakes

Mapple cake :

100g 65% almond paste
120g eggs
45g mapple sugar
40g brown sugar
80g flour
2.5g baking powder
85g melted butter
45g mapple syrup

*Mix the almond paste and eggs in a cutter. (robotcoupe)
Add the sugars and whisk.
Add the sifted flour and baking powder and mix.
Finish by adding the melted butter and mapple syrup.
Mold and bake at 170 ° C for about 10 minutes.*

Pear compote :

300g pear puree
48g sugar
6g NH pectin
42g gelatin mass
3g white vinegar
100g diced pear compote
100g fresh diced pears

*Mix the sugar and pectin, add to the 40°C pear puree.
Bring it to boil, add the gelatin and vinegar.
Add the pears, and pour into insert molds.
Freeze them.*

Maple mousse :

270g milk

130g cream

18g powdered milk

180g mapple syrup

40g egg yolk

90g gelatin mass

400g whipped cream

Boil the milk, cream and milk powder.

Mix the yolks with the maple syrup.

Cook the cream to 85°C. Add the swollen gelatin.

Cool directly to 30 ° C.

Smooth the bavaroise and add the whipped cream.

Use directly.

Appareil à pistolet jaune :

450g ivory couverture

450g cocoa butter

Qs. Yellow food coloring

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

Appareil à pistolet rouge :

150g ivory couverture

150g cocoa butter

Qs. Red food coloring

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

Assembly :

Cut out maple syrup cake discs.

For the entremets, make an assembly upside down, poach the foam in the "Pera" mold from silikomart, line the edges, then deposit the insert of pear compote.

Pipe a little bit of mousse then place the maple syrup cake disc, smooth and then freeze.

Unmold the frozen desserts, coat in the light yellow pistol device, then spray the yellow spray, followed by red and according to your wishes brown with small touches.

Deposit a plastic chocolate rod on top of each pear dessert.

