

## *Red place*



*For 12 individual cakes*

### ***Speculoos sponge :***

*35g egg yolk  
100g eggs  
50g sugar  
50g speculoos paste  
80g egg white  
35g sugar  
40g flour  
2g baking powder*

*Whipp the eggs, the egg yolks, the sugar and speculoos paste at least 5 minutes.*

*Whipp the egg white with the 35g of sugar.*

*Swift the flour and baking powder.*

*Mix softly the two whipped mix, and add the swiftened powders, mix gently, spread on a baking plate and cook at 170°C about 10 minutes.*

### Red fruits compote :

300g red fruits  
30g sugar  
4g NH pectin

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

### Speculoos mousse :

140g milk  
700g cream  
21g powdered milk  
30g egg yolk  
50g sugar  
42g gelatin mix  
100g speculoos paste  
200g whipped cream

Boil milk, cream and milk powder  
Pour over the yolks and sugar.  
Cook to 85°C.  
Add the gelatin and cool to 30 ° C  
Add speculoos paste and whipped cream.  
Use directly.

### Red spray :

150g ivory couverture  
150g cocoa butter  
Qs. red food coloring

Melt the couverture and the cocoa butter to 45°C, add the red chocolate food coloring, mix, swift and use directly.

## Assembly :

Cut about 12 discs, 4 cm diameter, into the speculoos sponge.

For the entremets, make a reverse assembly, pipe the mousse in the "russian tale" mold from Silikomart, line the edges, then place the red fruit compote insert.

Pipe the mousse up to 85% of the mold, place the sponge disc, smooth and freeze.

Unmold frozen dessert, spray with red spray gun.

With neutral glaze and neutral pink and red colored glaze, make stitches following the lines of the cakes, stick a few pieces of gold leaf.

