

Alphonse



For a six persons cake

Lime madeleine sponge :

90g sugar
15g brown sugar
½ lime zest
60g inverted sugar
156g eggs
3.2g baking powder
1.6g baking soda
1g salt
144g flour
144g butter

Sift the flour on a baking sheet.
Melt the butter.
Whipp the sugars and the eggs full speed.
Add the flour and powders. Finish with the butter.
Pour directly into a 16cm diameter mold on a baking sheet
and bake for about 10 minutes at 175 ° C.

Sweet guacamole :

250g fresh avocado
25g lime juice
10g mint leafs
75g sugar
35g gelatin mix

Melt the gelatin mass, mix all the ingredients in a cutter
mixer, pipe in a 16cm diameter insert mold and freeze.

Caraïbe chocolate mousse :

205g milk
255g Caraïbe 66%couverture
340g whipped cream

Boil the milk, pour on the couverture.
Whipp the cream.
Let the « ganach » cooling to 40°C. Add the whipped
cream, mix softly and use directly.

Black spray :

150g dark couverture
150g cocoa butter
Qs. black food coloring

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

Assembly :

For the entremets, make a reverse assembly, pipe the mousse in the 18cm diameter circle, line the edges, then place the avocado insert.

Poach the foam up to 75% of the mold, place the sponge. Freeze.

Unmold frozen dessert, spray with black gun.

Poach a few dots of sweet whipped cream, place three discs of dark chocolate, add diced avocado and madeleine sponge, mint leaves and zest a lime.

