

The Classic



For a six person cake

Joconde sponge :

165g sugar
165g almond powder
200g eggs
50g flour
35g butter
135g egg white
35g sugar

Beat the eggs, sugar, almond powder and flour on the ribbon with a mixer.
Whipp the egg whites and squeeze them with the 35g of sugar. Melt the butter
Gently mix the two assembled mixes, add the melted butter, pour onto a baking plate and then bake at 170 ° C for about 10 minutes.

Raspberry coulis :

200g raspberry puree
32g sugar
4g NH pectine
28g gelatin mix
5g balsamic vinegar

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

White chocolate mousse :

134g milk
34g cream
22g powdered milk
40g egg yolk
56g gelatin mix
280g Ivory 35% Couverture
200g whipped cream

Boil the milk, cream and milk powder.
Pour over the yolks and sugar.
Cook to 85°C. Strain.
Add the gelatin and the ivory couverture and cool to 30°C.
Add the whipped cream.
Assemble the dessert directly.

Red mirror glaze :

125g water
300g sugar
187g glucose syrup
250g cream
93g powdered milk
88g gelatin masse
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.

Assembly :

Cut three pieces of sponge of identical size.

Keep two pieces of sponge in two molds, pour the coulis cleanly and freeze.

Divide the bavaroise in three, pour a first third on a cookie in a mold, place the second cookie with the coulis, pour the second third of bavaroise.

Place the last cookie and then the last third of bavaroise.

Freeze.

Glaze with red mirror glaze.

Unmold then cut the edges to reveal the assembly.

Decorate with fresh raspberries.

