

## *Red fruits Charlotte cake*



*For a six person cake*

### *Savoy sponge :*

*45g egg yolk  
50g sugar  
50g flour  
12g corn starch  
2g baking powder  
1 lime zest  
90g egg white  
20g sugar*

*Add the yolks with the sugar.  
Whip the egg whites and add the sugar.  
Mix the two mounted mixes, gently add the sieved powders and the  
zest at the end of the mixture.*

### *Lady finger sponge :*

*100g sugar  
4 eggs  
100g flour*

*Separate the egg yolk from the egg white.  
Whip the egg white and add the sugar.  
Add carefully the egg yolk and the swiftened flour.  
Pipe the sponge in strips. Sprinkle some icing sugar on the sponge and  
bake it at 170°C*

### *Red fruits compote :*

*300g red fruits  
30g sugar  
4g NH pectin  
2g Sichuan peper*

*Cut the large fruits in half, place in a frying pan.  
Add the sugar previously mixed with the pectin. Bring to a boil. Grind  
the peper, add to the compote and then pour into an insert mold and  
freeze.*

### Vanilla mousse :

135g milk	Boil milk, cream, milk powder and vanilla pod.
65g cream	Let cool down and infuse overnight.
9g powdered milk	Mix the egg yolks with the sugar.
1 vanilla pod	Cook the cream at 85°C. Add the gelatin.
75g sugar	Cool directly to 30 ° C.
20g egg yolk	Smooth the bavaroise and stir in the whipped cream.
35g gelatin mass	
200g whipped cream	

### Red glaze :

125g water	Cook the water, the sugar and the glucose to 110°C.
300g sugar	Add the hot cream mixed with the powdered milk.
187g glucose	Add the gelatin mass, the neutral glaze and the olive oil, mix.
250g cream	Add the red coloring.
93g powdered milk	Let it fix during 24 hours in the fridge
88g gelatin mass	Melt the glaze, use it between 30 and 35°C.
125g neutral glaze	
75g olive oil	
Qs. red food coloring	

### Assembly :

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

Pipe the mousse up to 70% of the mold, place the savoy sponge, smooth and then freeze.

Unmold frozen dessert, glaze with red glaze at around 35 ° C.

Surround with a half cartridge belt (a cartridge belt cut in the center).

Decorate the center of the dessert with fresh red berries.

