

Summer sweetness



For 12 individual cakes

Pate sable :

150g butter

1g sea salt

100g icing sugar

25g almond powder

50g eggs

250g flour

Cut butter into little cubes.

Mix all the ingredients except the eggs into a powder.

When the powder is really homogeneous, add the eggs.

Mix gently to obtain a homogeneous dough.

Film the dough and let cool in the fridge.

Apricot coulis :

125g apricot puree

30g sugar

2.5g pectin NH

17g gelatin mass

Warm the puree.

Add the mixed sugar and pectin.

Bring to boil. Add the gelatin.

Pour into insert mold.

Freeze it.

Basil whipped ganache :

231g cream

30g basil

165g Opalys 33% couverture

360g cream

Infuse the cream and basil for one night. The next day bring to a boil.

Pour on the Opalys couverture.

Add the second cold cream, mix, reserve a cool night.

The next day, whip to desired consistency. Use directly.

Orange mirror glaze :

125g water

300g sugar

187g glucose syrup

250g cream

93g powdered milk

88g gelatin masse

125g neutral glaze

75g olive oil

Qs. orange 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 :

Roll out the dough to 2mm, cut the bottoms with the cookie cutter provided with the mold. Place on silpain and bake at 165 ° C for about 10 minutes.

For the entremets, make a reverse assembly, pipe the mousse in the "finger" mold of silikomart, line the edges, then place the apricot coulis insert.

Smooth the entremets with the rest of the assembled ganache. Freeze.

Unmold frozen desserts, glaze with orange glaze heated between 30 and 35 ° C.

Place the desserts on the cooked bottoms.

Pipe the rest of the ganache mounted in "waves" on the fingers using a pastry bag with St Honoré nozzle, decorate with small pieces of fresh apricot, neutral glaze dots colored in green and small leaves of basil.

