

Orange sesame



For a six person cake

Orange 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.

Orange cremeux :

60g orange juice
24g lemon juice
14g orange zest
96g sugar
100g eggs
12g gelatin mass
146g butter

Poach orange juice, lemon juice, zest, sugar and eggs at
85 ° C.
Add the gelatin.
At 40 ° C, add the butter and mix.
Pour into an insert mold.

Sesame whipped ganache :

100g cream
13g glucose syrup
13g inverted sugar
110g Opalys couverture
200g cream
50g pure sesame paste

Boil the cream with sugars.
Pour on Opalys couverture. Mix with the hand blender.
Add the second cream weighing and mix it. Add the hazelnut paste, mix. Let it cool one night.
The next day, whip the cream to the consistence you want. Use directly

Orange spray :

100g ivory couverture
100g cocoa butter
Qs. orange food coloring

Melt the couverture and the cocoa butter at 45 ° C, add the coloring and mix.
Spray.

Assembly :

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

Pipe the mousse up to 80% of the mold, place the sponge, smooth and then freeze.

Unmold the frozen dessert, spray with the orange spray gun, press the flocking well so as to obtain an "orange peel" effect.

Spray with a mixture of alcohol and gold powder to bring out the orange peel effect.

Pipe a few dots of sweet whipped cream, place the decorations "orange slices" and sprinkle with a few sesame seeds.

