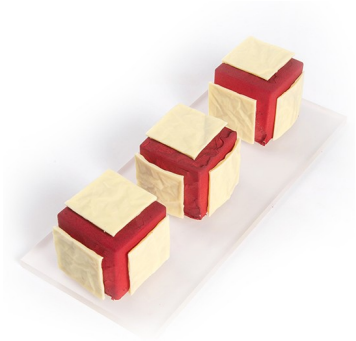
Cubes de Noël

Inspired by the Rubik's cube. Using Dobla white crinkle to elevate a simple appearance with Chinese black sesame flavor and berry fragrance: an Eastern & Western fusion. Caramelized passion fruit to balance the sweetness. A lot of texture in a small potion. Total weight of 60g.



Recipe

Black sesame sponge

Milk	90g
Black sesame paste	50g
Oil	20g
Cake flour	90g
Sugar	40g
Lemon juice	10g
Totaal	**350g**

Black sesame sponge

Separate the egg white and the yolk.
Mix the oil and milk, emulsify throughly, then add the egg yolks.
Slowly add the black sesame paste and sifted flour, and mix well.
Whisk egg whites and sugar until meringue, fold into egg batter and beat well.
Pour into a 30-by-30 baking dish 180°C for 15 minutes.

Redcurrent jelly

Raspberry puree	172g
Frozen Redcurrant	43g
Sugar	35g
Gelatin powder	5g
Water	25g
Totaal	**309g**

Redcurrent jelly

Dissolve gelatine powder and water to make gelatine mass. Heat puree and sugar into frozen redcurrants.
Finally, add the galaton mass and mix well.

White chocolate mouse

Raspberry puree	60g
Lychee puree	60g
Yolk	40g
Sugar	10g
Gelatin mass	18g
Sinfonia Cioccolato Bianco	115g
Whipping cream	270g
Totaal	**573g**

White chocolate mouse

Whisk the egg yolks and sugar together.
Heat raspberry puree and lychee puree, add egg yolk and sugar mixture and cook until 85°C. Add the gelatin mass and Sinfonia Cioccolato Bianco chocolate and stir until ganache. When temperture reach 32°C add whipping cream.

Passionfruit caramel

Vanilla	1g
Passion fruit puree	100g
Mango puree	6g
Sugar	160g
Butter	120g
Fleur de sel	1g
Totaal	**388g**

Passionfruit caramel

Heat the vanilla with puree.
Caramelize the sugar and add the warm puree.
Cook to 108°C , add fleur de sel and butter the end.

Assembly, layout and finishing

Pour the caramel passionfruit into a thin layer of small square mould.
Once set, pour in the redcurrant jelly on top of Passion caremel, leave to set.
Put the sponge on top of the redcurrant jelly and freeze it.

Pip white chocolate mousse into the big square mould and put frozen jelly in the middle of the mousse.
Spray with red chocolate spray.
Finish with Dobla crinkle white chocolate.

Enjoy this exciting recipe.

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Crinkle white chocolate