Dutch pride cake

made by Bart de Gans



Recipe

Chantilly cream

Heavy cream 35% Fat	150g
Inverted sugar	15g
Glucose	15g
Opalys 33% white chocolate	55g
Cocoa butter	20g
Heavy cream 35% fat	250g
Totaal	

Chantilly cream

Matcha sponge

Granulated sugar	460g
Grated lemon zest	4 pieces
Whole eggs	360g
Salt	2g
Mascarpone	200g
Flour T55	360g
Baking powder	5g
Clarified butter	115g
Green Matcha powder	5g
Totaal	

Matcha sponge

Vanilla Mango Cremeux

White couverture 35%	85g
Cream 35%	195g
Bourbon vanilla bean	5g
Vanilla extract	1g
Powdered gelatine	3g
Water for gelatine	15g
Chilled cream 35%	195g
Totaal	

Vanilla Mango Cremeux

Assembly, layout and finishing
Enjoy this exciting recipe.

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