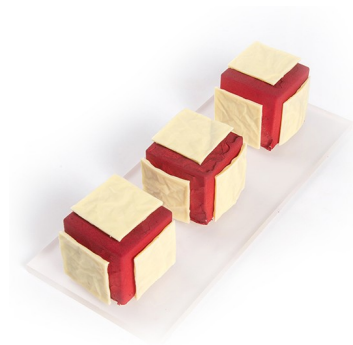


# Cubes de Noël

Inspired by the Rubik's cube. Using Dobra 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         |
| <b>Totaal</b>      | <b>350g</b> |

### Black sesame sponge

Separate the egg whites and the yolks.  
Mix the oil and milk, emulsify thoroughly, 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         |
| <b>Totaal</b>     | <b>309g</b> |

### Redcurrent jelly

Dissolve gelatin powder and water to make gelatin 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        |
| <b>Totaal</b>              | <b>573g</b> |

### White chocolate mouse

Whisk the egg yolks and sugar together.  
Heat raspberry puree and lychee puree, add egg yolks 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          |
| <b>Totaal</b>       | <b>388g</b> |

## 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 Dobra crinkle white chocolate.

**Enjoy this exciting recipe.**

## Featured Product(s)



**Crinkle white**