

Entremet for butterflies

Pure Elegance Recipe Inspiration.



Recipe

CHOCOLATE SPONGE CAKE

Egg whites	170g
Sinfonia Cioccolato Fondente 68%	160g
Unsalted butter 82% Fat	75g
Egg yolk	70g
Caster sugar	40g
Totaal	515g

CHOCOLATE SPONGE CAKE

Whip up the egg white untill glossy. Heat up butter and chocolate and mix well. Place a rvs bowl over a simmering pan of water, mix sugar and egg yolk untill fluffy. Mix egg yolks with chocolate and slowly mix in the eggwhites. Spread over a with baking paper lined tray, bake for 7 minutes in 180C.

CRISPY INSERT

Sinfonia Cioccolato Latte 38%	100g
Praline Noisette	60g
Praline Delicrisp	100g
Totaal	260g

CRISPY INSERT

Mix all ingredients together.

FRUIT CARAMEL

Raspberry Purree 10% brix	200g
Sugar	225g
Glucose	55g
Boter	30g
Citric acid	3g
Totaal	513g

FRUIT CARAMEL

Make a carmal of the sugar and glucosio, mix in slowly the heated fruit puree and finish with butter and citric acid.

BAVAROISE

Liquid cream 35% Fat	175g
Milk 3.5% Fat	75g
Egg yolk	55g
Caster sugar	30g
Joypaste Vaniglia Madagascar/Bourbon	5g
Totaal	340g

BAVAROISE

Bring milk and cream to the boil, mix in a differt pot sugar, egg yolks and vanilla paste. Mix a little bit of the boiled mixture with the egg yolk to combine. Then mic everthing and heat up till 82C let is stand for 24 hours in the fridge. Whip up after.

GLAZE

Mirror Chocolate	500g
Totaal	500g

GLAZE

Heat up till 40C and ready to use.

Assembly, layout and finishing

Place the baked sponge in a 13 cm rvs ring, pour here the crispy insert over and cool down. Pipe the fruit caramel over the sponge insert. Fill silicon mold with the bavaroise end push in the frozen insert. Place in the freezer for 24 hours and glaze with mirror chocolate.

Enjoy this exciting recipe.

Featured Product(s)



Daisy



Peach blossom



Butterfly



Wave green large



Long leaves green white