

Ube ring

Spring recipe inspiration. Created by pastry chef Lotte van Gorp.



Recept

Red Fruit Compote

Red fruit mix	300g
Caster sugar	100g
Water A	37.5g
RAVIFRUIT Black Berry Puree	50g
Cornstarch	5g
Water B	10g
CESARIN Profumi d'italia Limone	30g
Totaal	493g

Red Fruit Compote

Make a syrup with vanilla, sugar and water A, let it boil until it's slightly caramelized. Pour in the cherry puree. Mix the cornstarch with water B and add to the caramel/cherry syrup. Mix this with the red fruit mix cubes and profumi d'italia.

Almond Dacquoise

Eggwhite	300g
Sugar A	145g
Roasted chopped almonds	300g
Sugar B	200g
Pastry flour	60g
Totaal	1005g

Almond Dacquoise

Whip the eggwhite and sugar A, mix all the remaining ingredients. Fold in the dry ingredients gently to the whipped eggwhite. Spread the mixture on a baking tray with parchment paper and bake for 7 minutes in a 200 degrees oven.

Cherry Ube Mousse

Cream 35%	225g
Gelatin mass	12g
RAVIFRUIT Cherry Puree	70g
DOMORI Bianco Latte 35%	80g
Ube powder	5g
Totaal	392g

Cherry Ube Mousse

In a saucepan add the cream and cherry puree, bring this to a boil and add the gelatin mass. Pour this over the white chocolate and ube powder and mix with a handblender. Let this cool down overnight and whip like whipping cream before piping it.

Assembly, layout and finishing

The Dobla Touch: Use Ring purple for fillable base. Decorate the top of the pastry with fresh fruit

Enjoy this exciting recipe.

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Ring purple