

Raspberry Royal Cake

Composition

6 entremets of 18 cm

1. Joconde Biscuit
2. Almond Crumble
3. Almond Mousse
4. Raspberry Compote
5. Chocolate Mousse
6. Chocolate Glaze



1. Joconde Biscuit

Crystal Sugar	380 g
Amandes Blanchies Poudre PatisFrance	380 g
Eggs	500 g
Melted Butter	80 g
Flour	100 g
Egg White	330 g
Crystal Sugar	50 g

Method

Mix the **Amandes Blanchies Poudre PatisFrance**, sugar and whole eggs at medium speed with a whisk to obtain a homogeneous composition. Once the mixture is well whipped, add gently the melted butter and sifted flour using a spatula. In the end, add whipped egg whites and remaining 50 g of sugar and mix carefully.

Spread out on 3 Silpats (40 cm x 60 cm) 600 g per plate and bake for about 6 minutes at 220 °C, depending on the oven.

2. Almond Crumble

Butter	270 g
Crystal Sugar	300 g
Amandes Brutes Poudre PatisFrance	300 g
Flour	360 g
Salt	12 g

Method

Mix the ingredients at slow speed with a flat beater to obtain a homogeneous composition. Roll out this paste to 4 mm thickness and cut out circles of 18 cm in diameter. Bake on Silpain sheets for about 20 minutes at 180 °C. Keep dry before using.

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3. Almond Mousse

Praliné Fluide Amande Doux 59% PatisFrance	200 g
Almond Milk	200 g
Milk	200 g
Gelatin Sheets	12 g
Whipped Cream	600 g

Method

Mix the **Praliné Fluide Amande Doux 59% PatisFrance**, almond milk and milk and heat up till 40°C. Add pre-soaked and melted gelatin and mix together with a hand blender. Finally, gently add the whipped cream and mix using a spatula.

Mould the mousse in circles or Flexipan of 16 cm in diameter (180 g per mould). Place over a Joconde biscuit circle of the same diameter and freeze before proceeding.

4. Raspberry Compote

Frozen Raspberry	650 g
Crystal Sugar	300 g
Gelatin Sheets	8 g
Cointreau 60% Vol	20 g

Method

Mix frozen raspberries and sugar and heat up to 102°C. Leave to cool down to 50°C before adding pre-soaked and melted gelatin. In the end, add the Cointreau and cover with a film.

Store at 4 °C.

5. Chocolate Mousse

Fresh Cream 35%	375 g
Belcolade Origins Noir Papua New Guinea 73% Cacao-Trace	300 g
Whipped Cream	375 g

Method

Make a ganache with fresh cream 35% and **Belcolade Origins Noir Papua New Guinea 73% Cacao-Trace**. Add the whipped cream and mix gently with a spatula. Put the chocolate mousse in circles of 18 cm diameter and 4 cm high (180 g per mould). Add frozen almond mousse on top and put together in a freezer.

6. Chocolate Glaze

Milk	200 g
Fresh Cream 35%	100 g
Glucose	500 g
Belcolade Selection Noir 65% Cacao-Trace	500 g
Belcolade Selection Noir	350 g

Method

Heat up together milk, fresh cream 35% and glucose until boiling.

Then pour this liquid onto **Belcolade Selection Noir 65% Cacao-Trace** and **Belcolade Selection Noir Ebony chocolates**, as for a ganache.

Add pre-soaked and melted gelatin and slightly heated **Puratos Miroir L'original Neutre**. In the end, add the raspberry coloring

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Ebony

Gelatin Sheets	30 g
Puratos Miroir L'original Neutre	1000 g
Raspberry Powder	10 g

powder and mix everything with a hand blender. Cover with a film till it touches.

Store at 4 ° C.

Apply this glaze at 38 °C maximum on frozen products.

Final Assembly

Method

Apply chocolate glaze at 38 °C maximum on frozen chocolate mousse.

Pipe a spiral of the raspberry compote on the Almond crumble (120 g per circle) and place directly the glazed chocolate mousse cake on it. Decorate at your convenience.

Pairing tips with Belcolade Origins Noir Papua New Guinea 73% Cacao-Trace:

Herbs & Spices	Vegetables	Fruits	Drinks
<ul style="list-style-type: none"> • Anise • Sichuan pepper • Coriander 	<ul style="list-style-type: none"> • Mushroom • Cep • Truffle • Morels 	<ul style="list-style-type: none"> • Banana • Coconut • Prune • Apricot 	<ul style="list-style-type: none"> • Rhum • Smoked Whiskey