

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 gr
Amande Blanchie Poudre Patisfrance	380 gr
Eggs	500 gr
Melted Butter	80 gr
Flour	100 gr
Egg White	330 gr
Crystal Sugar	50 gr

Method

Mix the **Amande Blanchie Poudre Patisfrance**, sugar and whole eggs at slow speed with a flat beater to obtain a homogeneous composition. Once the mixture is well whipped, add gently the cold melted butter and sifted flour using a spatula. In the end, add egg whites and remaining 50 gr of sugar and mix carefully.

Spread out on 3 Silpats (40 cm x 60 cm) 600 gr per plate and bake for about 10 minutes at 220 °C.

2. Almond Crumble

Butter	270 gr
Crystal Sugar	300 gr
Amande Brute Poudre Patisfrance	300 gr
Flour	360 gr
Salt	12 gr

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 a Silpain sheets for about 20 minutes at 180 °C. Keep dry before using.

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3. Almond Mousse

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

Method

Mix **PatisFrance Praliné Fluide Amande Doux 59%**, almond milk and milk and leave to reach room temperature. 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 Flaxipan of 16 cm in diameter (180 gr per mould). Place over a Joconde biscuit circle of the same diameter and freeze before proceeding.

4. Raspberry Compote

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

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 gr
Belcolade Origins Noir Papua New Guinea 73% Cacao-Trace	300 gr
Whipped Cream	375 gr

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 chocolate mousse in circles of 18 cm in diameter and 4 cm in heights (180 gr per mould). Add frozen almond mousse on top and put together in a freezer.

6. Chocolate Glaze

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

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 Glassage Neutre**. In the end, add the raspberry coloring powder and mix everything with a hand blender. Cover with a film

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Gelatin Sheets	30 gr
Puratos Miroir Glassage Neutre	1000 gr
Raspberry Powder	10 gr

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 on the Almond crumble (120 gr per circle) and place directly on the glazed chocolate mousse. Decorate at your convenience.

Pairing tips

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