

Carat | Salamanca



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Composition

Recipe for 3 mousses of 16 cm diameter

1. Cake
2. Creamy
3. Mousse
4. Glaze
5. Decoration

Ingredients

Cake (1 tray 40x60 cm)	g
Puratos Tegral Satin Cream Cake Cocoa*	500
Eggs	175
Oil	150
water	125
Orange zest	1 piece

Creamy	g
Puratos Festipak*	125
Milk	125
Egg yolks	50
Puratos Bavarois Neutral*	50
Puratos Carat Coverlux Dark*	190
Earl grey tea	1 bag
Anis**	3 pieces

Mousse	g
Puratos Festipak*	250
Puratos Bavarois Neutral*	75
Puratos Carat Coverlux Milk*	250
Puratos Chantypak*	375

Glaze	g
Puratos Festipak*	150
Glucose	250
Gelatin	15
Puratos Carat Coverlux Dark*	150
Puratos Carat Coverlux Milk*	350
Puratos Miroir Neutre*	500

Decoration	g
Puratos Carat Coverlux Milk*	QS

* Puratos product

** Note: Bavarois neutral (50 g) can be replaced by: 5 g gelatin, minus 30 g of milk to compensate the water added by the gelatin.

Working method

Cake (1 tray 40x60 cm)

In a mixer with a paddle, mix all ingredients together for 5 min. at medium speed. Spread the batter on a Silpat®. Bake at 180°C for 8 to 10 min. closed damper.

Creamy

Bring the **Festipak** and the milk to boil, infuse the tea and star anis for 10 min., strain, add the egg yolks and cook to 85°C. Pour over the **Bavarois Neutral** and **Carat Coverlux Dark**. Use an immersion blender for good emulsion.

Mousse

Cook water and sugar to 120°C and pour slowly on lightly whipped egg whites. When it is still warm (\pm 55-60°C), add the cubbed cold butter and the **Classic Moka** and whip until you obtain a light and homogeneous butter cream. If needed, warm up the bottom of the mixing bowl. Use 600 g per layer.

Glaze

Bring the **Festipak** and the glucose to a boil. Add the pre soaked gelatin (soaked in ice cold water). Pour over the **Carat Coverlux**. Add the **Miroir Neutre**. Use an immersion blender for a good emulsion and to take out the air bubble of the glaze. Use in between 35 to 40°C. Note: Best to make the glaze 1 day before using. **Miroir Neutre** can be replaced by **Brillo**.

Decoration

Warm up the **Carat Coverlux** to 45°C and allow to cool down to 35 to 40°C before using. Spread on a plastic sheet and cut uneven diamant shapes before it set. Apply a piece of baking paper on top for protection. Roll around a rolling pin, and give a shock cooling.

Build-up

Cut 6 discs of 14 cm of the cake for the insert. Prepare 3 rings of 14 cm with acetate, with a disc of cake at the bottom of each one. Pour 160 g of the creamy on top of each disc. Cover with a second disc of the cake and freeze. Prepare 3 rings of 16 cm with acetate (build the mousse upside down). Pour \pm 300 g of mousse in the ring. Push the insert into the mousse and freeze overnight. Warm up the glaze at 35 to 40°C. Glaze the mousse coming out of a freezer at -20°C. Add the decorations.