Cake

Tegral 4Ever cake 600 g
Oil 300 g
Eggs 300 g

Lemon grass and white tea syrup:
Water 280 g
Sugar 150 g
Pure white tea bags 2 bags
Lemon grass 1 st

Blueberry guimauve
Water 85 g
Topfil Blueberry 100 g
Sugar 175 g
Gelatin 11 g
Summum Fruits Rouges 6 g

Red fruits Muesli
Oat Flakes 40 g
Sunflower Seeds 30 g
Soy chopped seeds 40 g
Rice poppers 20 g
Aristo primeur crema 40 g
Sugar 60 g
Summum Fruits Rouges 25 g

White mousse
Milk 20 g
Festipak 70 g
PatisFrance Starfruit Lemon 40 g
Egg Yolks 30 g
Belcolade Selection Blanc Intense X516 190 g
Bavarois Neutre 40 g
Duopak 500 g

Blueberry Glaze
Miroir Gassage Neutre 1000 g
Topfil Blueberry 150 g

Mix all the ingredients together during 3 min at medium speed. Spread on a tray a thin layer of approximately 5mm. Bake at 190°C close damper during 6 min +/-.
Once it has cooled down, cut 3 rounds of 10 cm and 3 round of 13 cm diameter.

Boil the water, the sugar and the chopped lemon grass. When boiled, take off the heat and let the tea bags infuse for 4 min, cover with cling film. Cool down completely. Soak the cake in the syrup.

Cook water, Topfil Blueberry, and the sugar at 105°C. Mix with pre-soaked gelatin and Summum Fruits Rouges. Whip the mixture until the texture is aerated and firm. Pipe on top of the soaked cake disks of 10 cm diameter. With the rest, pipe rolls of 1 cm diameter, coloured with pink sugar for final decoration. Store it.

Roast flakes and seeds.
Boil the Aristo Primeur Crema with sugar and Summum Fruits Rouges during 1 min. Add the mix of seeds and rice poppers and mix all together until correctly coated. Spread the dough between 2 silicon sheets to obtain a layer of 3 mm. Cut 3 rounds of 13 cm. Stick them on top of the cakes of the same size.

Cook a Crème Anglaise with the milk, Festipak, the egg yolks and PatisFrance Starfruit Lemon. Add Bavarois Neutre and pour on the Belcolade Selection Blanc Intense X516 to make a ganache. At 40°C, incorporate the whipped Duopak. Freeze the finished bomb.

Warm at 35-40°C and blend it to break up the piece of fruits. Apply at 35-40°C on the frozen bomb.