

Miroir

My Blueberry Hill



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3 bombs about 14cm diameter

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 13cm. 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.

