

WILD BERRY CUPCAKE - MOTHER'S DAY

Intermediate level

PATE A CHOUX

water	800g	Bring water, milk, butter, sugar, and salt to a boil.
DELI CHOUX	500g	Remove pan from heat and whisk in flour, return to heat and while stirring cook until mixture comes together, about 2 minutes.
		Pour choux paste into a mixer fitted with the paddle attachment and whip on medium high until mixture cools.
		Gradually add eggs fully incorporating after each addition until mixture is smooth and shiny.
		Pipe choux into small rounds and bake at 170°C for 18-20 min, opening the valve after 10 minutes.

WILD BERRY MOUSSE

liquid cream 35% fat	400g	In a planetary mixer whisk the cream until soft peaks.
water	200g	Whisk together water and FRUTTIDOR then add LILLY.
LILLY NEUTRO	150g	Gently fold in whipped cream.
FRUTTIDOR FRUTTI DI BOSCO	350g	

CASSIS GENOISE

IRCA GENOISE	500g	Whip together IRCA GENOISE, eggs, and LEVOSUCROL in a planetary mixer with a whisk attachment for 10 minutes, add JOYPASTE and mix for another 1 min.
eggs	600g	
LEVOSUCROL	50g	
JOYPASTE CASSIS	95g	Spread onto a parchement lined sheet tray about 5mm thick and bake for 6-8 min at 210°C.
		Allow cake to cool.

irca GROUP
Extraordinary made simple.

VANILLA MOUSSE

liquid cream 35% fat	500g	Mix ingredients together in a planetary mixer fitted with a whisk attachment at a medium high speed until a soft peak structure is achieved.
LILLY NEUTRO	100g	
water	100g	
JOYPASTE VANIGLIA BIANCA	15g	

FINAL COMPOSITION

Fill the small choux puffs with Vanilla mousse and then dip in melted CHOCOSMART WHITE and allow to cool.
Place a round of Cassis Genoise in the bottom of a DOBLA CUPCAKE FLORAL BLUE, add a layer of FRUTTIDOR and fill cupcake with wild berry mousse.
Place 5 small choux puffs around in a circle and place one on top.
Top with DOBLA BUTTERFLY WHITE PINK.