



RASPBERRY AND MINT CAKE

- MOTHER'S DAY

👤 Intermediate level

MINT MOUSSE

water
mint leaves
liquid cream 35% fat
LILLY NEUTRO

250g
5g
1000g
200g

Bring the water to a simmer and add the roughly chopped fresh mint.
Allow to steep for 8 minutes then remove the mint and place the water in the fridge to cool.
In a planetary mixer fitted with a whisk attachment combine cream, LILLY, and mint water and mix on medium high until a soft mousse forms.

RASPBERRY GELEE

FRUTTIDOR LAMPONE
water
LILLY NEUTRO

250g
50g
45g

Mix together water and LILLY until dissolved then gently mix into the FRUTTIDOR.

BISCUIT

BISCUIMIX
water
eggs

1000g
600g
550g

In a planetary mixer fitted with a whisk attachment mix together the BISCUIMIX, water, and eggs on high speed for 8-10 minutes.
Spread on to a parchment lined sheet tray to a thickness of 5mm and bake at 220°C for 6-8 minutes.

RASPBERRY SYRUP

water
sugar
JOYPASTE LAMPONE

250g
250g
45g

Bring to a boil water with sugar, add JOYPASTE LAMPONE, mix and let it cool.
Once the biscuit is completely cooled, brush it with syrup and cut into desired size.

CRUNCHY LAYER

PRALIN DELICRISP FRUITS ROUGES

Warm Pralin Delicrisp Fruits Rouge and spread a thin layer over the biscuit and allow to set in the fridge.

COOKIE BASE

TOP FROLLA
unsalted butter 82% fat
eggs

1000g
350g
100g

Mix all ingredients together in a mixer with a paddle attachment until they just come together.
Place in the refrigerator to chill.
Roll out to a thickness of 4mm, cut out desired shape, and bake at 140°C for 10-15 until golden.

FINAL COMPOSITION

For the Insert : place the layered cake, PRALIN DELICRISP side down, in a mold and topping it with the raspberry gelee before the gelee has set. Place the insert in the freezer and allow to set. Place fresh mint leaves at the bottom and up the sides of a silicone mold and fill the mold 2/3rd of the way with the mint mousse. Gently press in the insert and level. Place in freezer until firm.

For the Glaze: combine 2 parts MIRROR NEUTRAL and 1 part BLITZ ICE GOLD and heat in the microwave to 50°C. Remove cake from mold and place on a glazing rack. Cover the cake then place it on the biscuit base. Garnish with fresh mint and finish with the Dobra Raspberry and Wild Flower.



Extraordinary
made simple.