

RASPBERRY AND MINT CAKE - MOTHER'S DAY

Intermediate level

MINT MOUSSE

water	250g
mint leaves	5g
liquid cream 35% fat	1000g
LILLY NEUTRO	200g

Bring the water to a simmer and add the roughly chopped fresh mint.
Allow to steep for 8 minutes than 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	250g
water	50g
LILLY NEUTRO	45g

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

BISCUIT

BISCUIMIX	1000g
water	600g
eggs	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	250g
sugar	250g
JOYPASTE LAMPONE	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.

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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	1000g	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.
unsalted butter 82% fat	350g	
eggs	100g	

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 Dobla Raspberry and Wild Flower.