

JOURNEY INTO THE WORLD - LAVANDER BLISS

Advanced level

A journey around the world through the scents of Provence: lavender cake with blueberries and white wine.

Colorglaze: shine like the world is watching you.



RECIPE CREATED BY:

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Pastry Chef

BLUE BERRY SHORTCRUST

TOP FROLLA	1400g	knead in a planetary mixer with a shortcrust pastry sheet, avoletta and butter, finally add the eggs, granules and food colouring roll out to about 3 mm in a pastry machine, rest in the fridge cut with a 16 cm diameter disc cook between two micro-perforated mats at 170 degrees for about 15 minutes, cool
unsalted butter 82% fat	375g	
eggs	225g	
AVOLETTA	300g	
Tutta frutta Blueberry - Cesarin	20g	
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BLUEBERRY FINANCIER

AVOLETTA	825g	mix the powders add the egg whites first and then the melted butter, add the semi-candied blueberry, cook in a 60cmx40cm pan for 10 minutes at 180 degrees cool, sprinkle with Pralin Delicrisp Blanc and then cut a 14cm diameter disc
VIGOR BAKING	6g	
flour	75g	
cornstarch	75g	
egg whites	555g	
unsalted butter 82% fat	180g	
Tutta frutta Blueberry - Cesarin	qb	

BLUEBERRY JELLY

FRUTTIDOR MIRTILLO	250g	Mix everything while hot and pour into the 14 cm diameter insert molds, about 130 grams place the financier and knock everything down together
LILLY NEUTRO	40g	
water	40g	

irca GROUP

Extraordinary made simple.

WINE MOUSSE

Sparkling white wine	215g	in a double-bottomed saucepan bring the sparkling wine (180g) to the boil; separately, mix the egg whites with the sugar and rice starch then pour everything onto the boiling Ferrari. Cook until 82°C stirring continuously with a whisk. Remove from the heat and pour the cream over the chopped white chocolate and the previously rehydrated gelatine. Leave to cool in the blast chiller and when the cream reaches 35°C add the second part of the sparkling wine (150g). Lighten everything with the semi-whipped cream, mixing delicately with a whisk. pour into the 14cm diameter insert mould, approximately 130 grams, and blast chill
sugar	220g	
egg whites	130g	
rice starch	55g	
SINFONIA CIOCCOLATO BIANCO 33%	180g	
Sparkling white wine	180g	
gelatin powder or sheets 200 bloom	25g	
water	125g	
liquid cream	960g	

BLUEBERRY AND LAVENDER MOUSSE

liquid cream	500g	Whip the cream after having left it to infuse with the lavender for a few hours, with water and neutral lilly, then pour in the puree and mix delicately, pour into the mold, insert the first insert with the wine, mousse again, and the second insert with blueberry and financier. Chill at room temperature
water	50g	
LILLY NEUTRO	100g	
Cranberry puree - Ravifruit	200g	
dried lavender flowers	3g	

VIOLET COLORGLAZE

COLORGLAZE VIOLET	qb	unmold the cake, mix the icing cold simply with the marisa without heating it ice it from frozen at -20 degrees and place it on the cooked pastry

FINAL COMPOSITION

After using the Colorglaze, decorate with Dobla decorations, macarons and flowers