



MATCHA TRES LECHES

TRES LECHES MILK

INGREDIENTS

EVAPORATED MILK	g 170
SWEETENED CONDENSED MILK	g 198
HEAVY CREAM	g 227
VANILLA EXTRACT	g 17

PREPARATION

Combine all ingredients and blend with immersion blender.

Set aside until ready for use.

GENOISE CAKE

INGREDIENTS

CAKE FLOUR	g 142
SUGAR	g 113
SALT	g 3.4
BICARBONATE - BAKING SODA	g 7
GREEN TEA MATCHA POWDER	g 11
OIL	g 71
EGG YOLKS	g 71
WATER	106
VANILLA EXTRACT	g 3.4
EGG WHITES	g 142
SUGAR	g 71
CREAM OF TARTAR	g .71

PREPARATION

Scale and sift dry ingredients

Scale first portion of wet ingredients and whisk into dry ingredients until fully incorporated

Whip egg whites, sugar and tartar until medium peaks are achieved.

Temper about 1/3 of the wet batter into the meringue and fold in.

Fold the meringue mix into the wet batter until fully incorporated

Pour into grease lined pan and bake at 350* convection until a toothpick comes out clean from the center.

When the cake is removed from the oven, poke holes into cake with either fork or knife and ladle the milk onto the cake until fully absorbed.

Refrigerate overnight

WHITE CHOCOLATE CRUMBLE

INGREDIENTS

SUGAR	200
WATER	ml 75
SALT	To Taste
RENO X CIOCCOLATO BIANCO 28%	g 80

PREPARATION

Place water and sugar in pot and cook to 130* F

Remove from heat and quickly stir in chocolate and salt using a spatula or wooden spoon until granules begin to appear.

Remove from pan, cool, and set aside until ready for use.

WHITE CHOCOLATE MOUSSE

INGREDIENTS

MOUSSE CHOCOLATE WHITE	To Taste
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PREPARATION

When cake is cold

Make the Irca White Chocolate Mousse according to directions.

Smooth out using a spatula or a textured icer.

Freeze or refrigerate until ready for us

FINAL COMPOSITION

Bianca Nieve mixed with luster dust or powder food color of choice(can be stenciled or sifted on)

Cut out cake in desired shape

Garnish top of cake with Irca Mirror Raspberry as desired

Sprinkle cake with White chocolate crumble as desired



RECIPE CREATED FOR YOU BY CAROLYNN GILL

PASTRY CHEF AMERICAS