

The Raspberry Blaze

VANILLA WHIPPED GANACHE

37.2 g	Cream 35%
4 g	Inverted Sugar
4 g	Glucose
54 g	Valrhona Opalys 33%
99.2 g	Cream 35%
0.25 pcs	Vanilla Pod
0.5 g	Gelatine

Heat the smaller portion of cream, the glucose, the inverted sugar and the vanilla pod, then add the rehydrated gelatine. Gradually pour the hot mixture over the partially melted chocolate, taking care to form a smooth emulsion. Remove the vanilla pod, immediately mix using an electric mixer to make a perfect emulsion. Add the larger portion of cold liquid cream. Mix in the electric mixer again. Leave to stiffen in the refrigerator, preferably for 12 hours. Whisk until the texture is consistent enough to use in a piping bag or with a spatula.

RASPBERRY INSPIRATION WHIPPED GANACHE

50 g	Milk
3.7 g	Glucose
1.7 g	Gelatine
110 g	Valrhona Raspberry Inspiration
115 g	Cream 35%

Heat the milk and the glucose, then add the rehydrated gelatine. Gradually pour the hot mixture over the partially melted chocolate, taking care to form a smooth emulsion. Immediately mix using an electric mixer to make a perfect emulsion. Add the cold liquid cream. Mix in the electric mixer again. Leave to stiffen in the refrigerator, preferably for 12 hours. Whisk until the texture is consistent enough to use in a piping bag or with a spatula.

RASPBERRY COMPOTE

242 g	Raspberry Puree
95.6 g	Raspberry IQF
73.2 g	Inverted Sugar
5.6 g	Pectin NH
22.5 g	Sugar
5.6 g	Gelatine
5.6 g	Lemon Juice

Mix sugar and pectin NH together. Place raspberry puree and raspberry IQF in a pan and heat up to 40°C, then add the mixture of sugar and pectin NH, little by little, stirring constantly using a whisk. Bring to boil, then remove from the heat and add the rehydrated gelatine and lemon juice. Pour 140g into 20cmx20cm mould let it set in the freezer.

ALMOND SPONGE CAKE

158 g	Icing Sugar
158 g	Almond Powder
132 g	Egg
84 g	Egg yolk
290 g	Egg White
105 g	Sugar
127 g	Cake Flour

Mix icing sugar, almond powder, egg and egg yolk using paddle until it become a smooth texture.

Whip egg white with sugar until it become nice and soft peaks meringue. Fold the meringue with the previous mixture, then add the cake flour and mix well. Pipe the mixture on a baking tray with parchment paper at 60cmx40cm.

Bake 180°C for approximately 12 minutes.

RASPBERRY SYRUP

90 g	Raspberry Puree
60 g	Water
60 g	Sugar

Mix all ingredients together and bring to boil.

Leave to stiffen in the refrigerator, preferably for cool down.

FINISHING

Place the sponge cake at the 20cmx20cm mould, then brush the raspberry syrup on sponge cake, and pour raspberry compote on top. Repeat this three times for the remaining sponge cake layers, then pour 160g vanilla whipped ganache on top let it set in freezer. Piping raspberry whipped ganache on top.



See how it's made
in this video



