

# PARADIS BLANC ENTREMETS



MAKES 10 PIECES — Ø16CM

## GENOA CAKE

Eggs .....	435g
<b>50% ALMOND PASTE FROM PROVENCE</b> .....	440g
Butter .....	140g
Pastry flour .....	85g
Baking powder .....	5.5g
<b>NOROHY VANILLA</b> .....	9g

**Beat** the eggs with the almond paste and scraped vanilla while heating to 105-115°F (40-45°C).

At the same time, **melt** the butter and sift together the flour and baking powder.

As soon as a ribbon forms in the first mixture, **remove** a small portion, as you will need to add this to the melted butter. **Mix** all the ingredients together, carefully incorporating the sifted flour and baking powder.

**Pour** 100g into each 14cm ring and bake at 355°F (180°C).

## APRICOT COMPOTE

Apricot halves .....	830g
Apricot purée .....	1040g
Sugar .....	155g
Glucose powder .....	155g
Pectin NH .....	16g
Lemon juice .....	11g

**Sauté** the apricot halves. **Warm** half the purée.

At the same time, **mix** together the pectin, sugar and glucose powder.

**Combine** this mixture with the warm purée and **boil**.

**Add** the remaining purée and lemon juice.

## MASCARPONE MOUSSE

Whipping cream 35% .....	1740g
<b>NOROHY VANILLA</b> .....	26g
Mascarpone .....	1300g
Egg yolks .....	260g
Water .....	320g
Sugar .....	480g
Gelatin powder (200 bloom) .....	50g
Water for the gelatin .....	250g

**Infuse** the scraped vanilla in the chilled cream for 24 hours. **Strain, check** the weight and **add** a little more if necessary.

**Heat** together the egg yolks, the larger portion of water and the sugar at 160°F (70°C) in a bain-marie. Leave to **cool** in a stand mixer, **beating** until a ribbon forms.

**Hydrate** the gelatin in the smaller portion of water.

**Set aside** 10% of the cream, **warm** and **add** the melted gelatin and scraped vanilla. **Combine** with the mascarpone until you obtain a smooth texture.

**Mix** together, followed by the airy whipped cream. **Pour out** into a ring.

## OPALYS 33% & VANILLA GLAZE

Whipping cream 35% .....	480g
<b>ABSOLU CRISTAL NEUTRAL GLAZE</b> .....	320g
Gelatin powder 200 Bloom .....	6g
Water for the gelatin .....	30g
<b>OPALYS 33%</b> .....	850g
<b>NOROHY VANILLA</b> .....	9g

*Tip: It is very important to emulsify the mixture. When ready to use, melt the glaze in the microwave to remove any bubbles. This way, the glaze will maintain its supple, glossy texture for 48 to 72 hours after defrosting or use.*

**Warm** the cream with the split and scraped vanilla and then slowly combine with the chocolate.

Immediately **mix** using an immersion blender to make a perfect emulsion.

**Heat** the ABSOLU CRISTAL and rehydrated gelatin to a simmer, then combine with the emulsion.

**Mix** again.

**Store** at 40°F (4°C) for 12 hours before use.

**Use** at 85-105°F (30-40°C).

## ASSEMBLY AND FINISHING

**Bake** the Genoa cake disks. **Place** in 14cm rings lined with acetate. **Pour** on 200g of apricot compote and smooth out. **Freeze. Line** ten 16cm rings with strips of acetate. **Make** the mascarpone mousse, then pour 400g into each ring.

**Put** a compote and cake insert in place. **Freeze. Turn out** and glaze your desserts. **Trim away** any excess and **place** on a base. **Decorate** with a few pieces of OPALYS.

VALRHONA: 50% ALMOND PASTE FROM PROVENCE (3211) - ABSOLU CRISTAL NEUTRAL GLAZE (5010) - OPALYS 33% (8118).