

# Garden Party

An original recipe by Jérémy Aspa  
Makes twenty-four 17 x 4.5cm cakes

A health-conscious, super on-trend  
recipe which uses chia seeds.



## Essential Extras

- Valrhona can provide you with packaging for your travel-size gateaux (18 x 5.5 x 7.5cm).
- Use our labels to add the finishing touches to your packaging and show off your creations at their best. It's a great way of giving your range a real sense of continuity - "Discovery" Ref.: 14781 - "Gourmet" Ref.: 14794 - "Classic" Ref.: 14787.



**Boxes for Travel-Size Gateaux**  
Ref.: 18665 - Batch of 30



- A deliciously melt-in-the-mouth cake with seasonal citrus fruit.
- Your region offers a whole variety of flavors, so use local ingredients in your recipes and give them pride of place!
- A fresh, vitamin-rich travel-size gateau that can be stored for at least a week.

## YUZU INSPIRATION DESSERT GANACHE

340g	Whole UHT milk	Heat the milk and the inverted sugar.
30g	Inverted sugar	Gradually pour onto the melted Inspiration.
1100g	<b>YUZU INSPIRATION</b>	Immediately mix using an electric mixer to make a perfect emulsion. Set aside.

## BEURRE MANIÉ WITH CHIA SEEDS

300g	Dry butter 84%	Mix together the creamed butter and flour.
75g	Traditional French wheat flour	Grease the molds with butter and sprinkle on the chia seeds so that they cover the tins' inner sides.
120g	Chia seeds	

## CITRUS & CONFIT CAKE MIX

1100g	Whole eggs	Mix together the eggs and caster sugar, plus the powdered almonds.
900g	Caster sugar	Use the yuzu pulp, the concentrated yuzu paste and the zest to make the candied orange peel paste a little more liquid, then add all this to your initial mixture.
590g	Powdered almonds	Sift together the flour, starch and baking powder, then add the results to your main mixture.
120g	Candied orange peel paste	Add in the clarified liquid butter and milk.
140g	Yuzu pulp	Finish off with the candied fruit cubes.
80g	Concentrated yuzu paste	
	Zest of 5 oranges	
	Zest of 5 lemons	
350g	Traditional wheat flour	
210g	Cornstarch	
20g	Baking powder	
310g	<b>Clarified liquid butter</b>	
210g	Whole UHT milk	
160g	Dried apricots	
160g	Candied mandarin orange cubes	
160g	Candied orange peel cubes	
160g	Candied lemon peel cubes	

## YUZU SYRUP

210g	Water	Use the sugar and water to make a syrup, then once it has cooled, add in the yuzu juice.
260g	Caster sugar	
280g	Yuzu juice	

## ASSEMBLY AND FINISHING

Make the ganache and syrup and set them to one side.

Prepare the cake mix and put 200g into each mold (which you have greased in advance with beurre manié and lined with chia seeds). Cover the molds with a sheet of baking paper and a baking tray so that the cakes have a flat top, then bake at 320°F (160°C) for approx. 16 minutes. Steep each cake in 30g of syrup.

Spread some pre-hardened Yuzu Inspiration between two sheets of confectionery dipping paper. Before it hardens completely, cut it into 17.5 x 4.5cm rectangles (two per cake). Use a dab of ganache to stick a rectangle of Inspiration onto the cakes. Use a piping bag with a 10mm plain round nozzle to pipe out 50g of ganache in droplet shapes and put a second Inspiration rectangle in place, pressing down lightly. Draw a thread of ganache onto the second rectangle so that you can stick down an assortment of candied fruit pieces (see photo).

Finish off with **your own Customized Logo Decoration**.

### YUZU INSPIRATION



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"YUZU:  
A SINGULAR FRUIT  
WITH CHARACTER  
LIKE NO OTHER, AND A  
JAPANESE ICON"