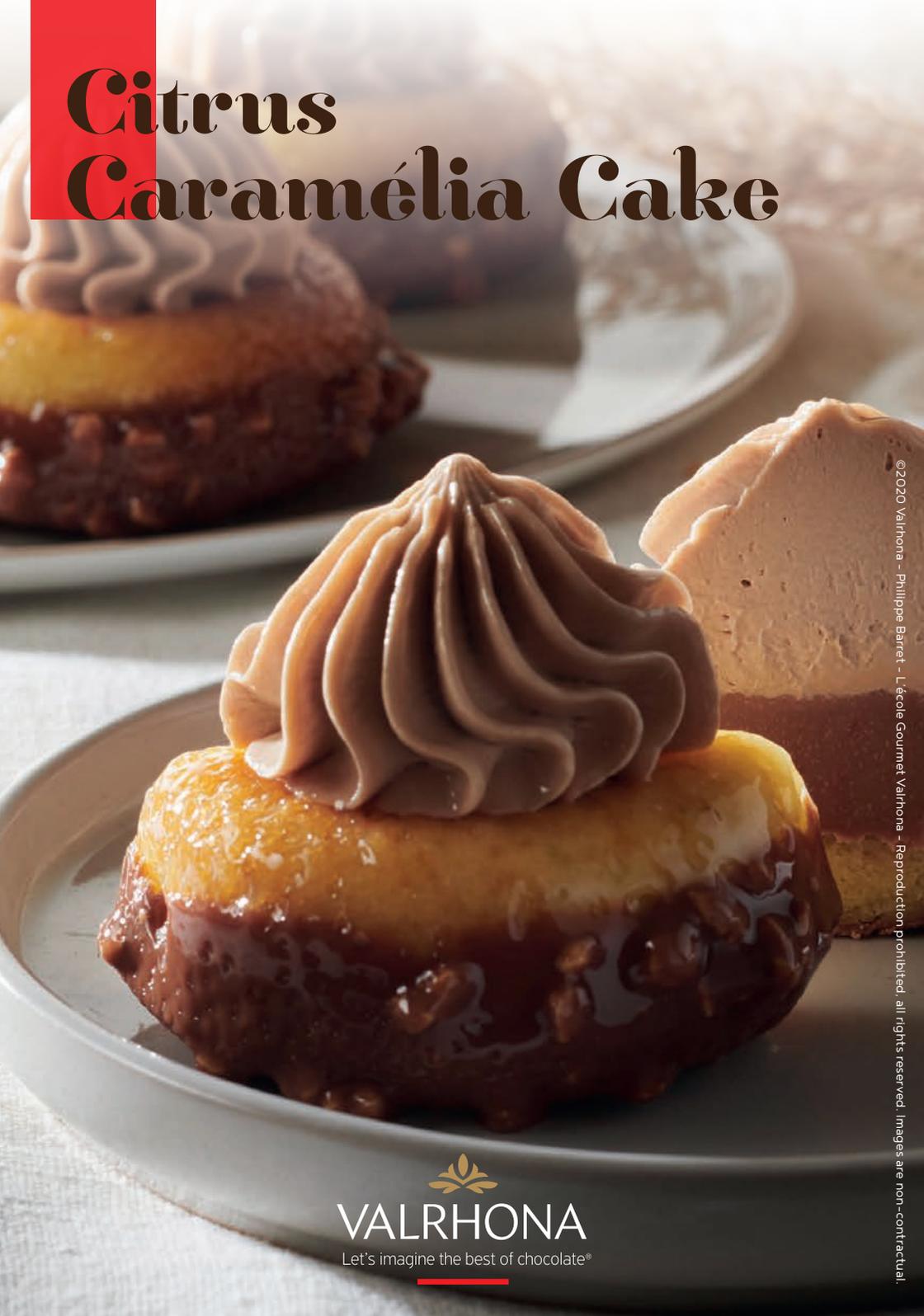


Citrus Caramélia Cake



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VALRHONA

Let's imagine the best of chocolate®

Makes approx.
20 mini cakes

CITRUS CARAMÉLIA CAKE

An original l'École Gourmet Valrhona recipe

CITRUS CAKE BATTER

Zest of 1 lime
Zest of 1 lemon
Zest of 1 orange
Zest of 1 tangerine
310g Caster sugar
245g Eggs
2g Fine salt
135g Whipping cream 35%
240g Strong flour
4g Baking powder
90g Butter

CITRUS PUNCH

135g Caster sugar
100g Water
100g Lime juice
100g Orange juice

JIVARA 40% ORANGE GANACHE

120g Whipping cream 35%
20g Acacia or orange blossom honey
180g **JIVARA 40%** chocolate
Zest of 1 orange

CARAMÉLIA 36%

WHIPPED GANACHE

150g Whipping cream 35%
15g Acacia honey
15g Glucose (optional)
220g **CARAMÉLIA 36%** chocolate
410g Whipping cream 35%

CARAMÉLIA 36% GLAZE

400g **CARAMÉLIA 36%** chocolate
40g Grape seed oil

CITRUS CAKE BATTER

Zest the citrus fruit and mix with the sugar.
Add the whole eggs without overly beating them, then mix again. Add the salt and cream. Sift the flour together with the baking powder and add to the mix.
Melt the butter and add to the mixture.
Using a piping bag, fill the silicone Savarin moulds $\frac{3}{4}$ full. Place greaseproof paper on top, followed by a baking tray, so that the cakes do not rise too much in the oven.
Bake in a fan-assisted oven at 355°F (180°C) for 15-20 minutes.

CITRUS PUNCH

Bring the water and sugar to the boil.
Add the lime and orange juice.

JIVARA 40% ORANGE GANACHE

Zest the orange and mix with the cream. Heat and leave to infuse, covered, for 10 minutes. Strain. Add the honey and heat again. Gradually combine the mixture with the melted **JIVARA 40%** chocolate. Mix by hand, then using a hand blender.
Use immediately.

CARAMÉLIA 36% WHIPPED GANACHE

Heat the 150g of cream with the honey and glucose if using. Gradually combine with the melted **CARAMÉLIA 36%**. Add the 410g of cold cream. Mix by hand, then using a hand blender.
Cover the surface with cling film and store in the refrigerator overnight.

CARAMÉLIA 36% GLAZE

Melt the **CARAMÉLIA 36%** chocolate at 105°F (40°C) and add the grape seed oil. Use at approx. 95°F (35°C).

ASSEMBLY

- Once cooled, remove the cakes from the moulds and plunge them into the citrus punch for a few moments. Remove from the punch and freeze for 1 hour. Then dip the base in the glaze. Set aside.
- As soon as you have made the **JIVARA 40%** citrus ganache, pour it into the holes of the cakes. Place in the fridge to set.
- Beat the **CARAMÉLIA 36%** ganache with a whisk. Using a piping bag fitted with a fluted nozzle, decorate each cake with a pretty ganache star.

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