

Frimousse



An original recipe by Jérémie Aspa

Makes 75 mini gateaux



This original cake combines
STRAWBERRY INSPIRATION
with citrus notes!

CITRUS SYRUP

230g Pink grapefruit juice
110g Fresh orange juice
35g Brown sugar
2g Vanilla bean

Warm up the citrus juices along with the split vanilla bean, and dissolve the sugar.
Use cold.

OPALYS & VANILLA WHIPPED GANACHE

270g Whipping cream
12g Vanilla bean
30g Invert sugar
30g Glucose DE 38/40
390g OPALYS 33%
540g Whipping cream

Heat the smaller portion of cream with the split and scored vanilla beans.
Leave to infuse for 10 minutes then strain.
Add the invert sugar and glucose.
Slowly combine the hot mixture with the chocolate.
Immediately mix using an immersion blender to make a perfect emulsion.
Add the larger portion of cold cream and mix again.
Leave to set in the refrigerator, preferably for 12 hours. Whip until firm.

ALMOND SHORTCRUST PASTRY

150g	Traditional French wheat flour
60g	Confectioner's sugar
20g	Extra fine almond flour
1g	Salt
80g	Dry butter
35g	Eggs

Mix the dry ingredients with the very cold, cubed butter until it resembles crumbs. As soon as the mixture is completely smooth, add the cold eggs. As soon as you obtain an even dough, stop mixing. Store in the refrigerator or spread out immediately. Bake at 300°F (150°C).

STRAWBERRY INSPIRATION PRESSED SHORTCRUST PASTRY

310g	Almond shortcrust pastry
210g	ÉCLAT D'OR
310g	STRAWBERRY INSPIRATION

Break the shortcrust pastry into pieces in a stand mixer, then incorporate the ÉCLAT D'OR and the melted fruit couverture.

VIENNESE BISCUIT

190g	Egg yolks
510g	Eggs
400g	Caster sugar
320g	Egg whites
130g	Caster sugar
250g	French white pastry flour

Whisk the yolks, eggs and the larger portion of sugar in a stand mixer. Stiffen the egg whites and add the smaller portion of sugar. Mix the stiffened whites with the other mixture and finally add the sifted flour. Weigh the biscuit and spread out evenly over a silicon tray. Bake in a fan oven at 430°F (220°C) for 6 minutes.

STRAWBERRY MOUSSE

350g	Strawberry purée
8g	Gelatin powder - 220 Bloom
40g	Water for the gelatin
60g	COCOA BUTTER
100g	Egg whites
70g	Caster sugar
120g	Whipping cream

Heat up the purée to 115°F (45°C) and add the gelatin (which you have rehydrated and melted in advance). Gradually combine this mixture with the melted COCOA BUTTER. Mix to form a perfect emulsion. Whip up the egg whites with the sugar, then add the purée in two batches, followed by the whipped cream.

GRAPEFRUIT CONFIT

880g	Pink grapefruit purée
150g	Glucose DE 38/40
150g	Caster sugar
21g	Pectin NH

Heat the purée and glucose to 105°F (40°C). Mix the caster sugar with the pectin, then add to the heated purée. Bring all these ingredients to the boil together.

ABSOLU SPRAY MIX

1000g	ABSOLU CRISTAL NEUTRAL GLAZE
100g	Water

Bring the ABSOLU CRISTAL to the boil in the water, and while still liquid and at a temperature of 175°F (80°C), spray on.

ASSEMBLY AND FINISHING

Prepare the syrup, whipped ganache, confit, pressed shortcrust pastry, and sponge. Spread 600g of sponge mixture onto a tray and sprinkle with vanilla powder. Bake in a fan oven at 445°F (230°C) for 6-7 minutes. Steep each biscuit in 125g of syrup. Then spread on 400g of confit.

Put the assemblies in the freezer to firm up, then spread on 420g of whipped ganache.

Freeze. Slice lengthways to make 3.5cm strips.

Pile three strips on top of each other, then follow the same steps in reverse order to create a symmetrical effect. Freeze and place inside a 60 x 10cm frame. Prepare the pressed shortcrust pastry and use a spoon to spread 300g into a 60 x 10cm frame. Press out lightly and evenly.

Leave to set in the refrigerator. Make the mousse and put approx. 250g straight on top of the insert in each frame, as well as spreading it unevenly along the sides before adding the pressed shortcrust. Freeze. Cut the dessert into isosceles triangles and pipe a droplet of whipped ganache on top of each one. Spray the cake slices with some glaze. Finish off with **White Flowers - 2 Sizes (Ref. 16969)**.



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STRAWBERRY INSPIRATION

Strawberry Inspiration combines the intense, indulgent flavor of strawberry confit with the unique texture of chocolate.