

Cherry

(Recipe for 16 cakes)



Red Summer Cocktail

| Ingredients | Quantity | Operationnal mode |
|--|-------------------|--|
| Hazelnut Dacquoise | | |
| Egg white | 250 g | Mix egg white with sugar. Add delicately the others ingredients. Garnish 4x 18cm and 4x 14cm. Sprinkle with sliced hazelnut and Starchy icing sugar PF . Bake it at 175°C during around 15 min, cut up rounds of 3cm. |
| Sugar | 200 g | |
| Raw Ground Hazelnut PatisFrance | 155 g | |
| Starchy icing sugar PatisFrance | 125 g | |
| Flour | 100 g | |
| Sliced Hazelnut PatisFrance | As per your taste | |
| Red Summer Creamy (1 silicone half-sphere plate of 4cm) | | |
| Raspberry Starfruit PatisFrance | 150 g | Bring to a boil all Starfruit. Add the mix between yolk egg, eggs, sugar and bake it at 85°C. Add butter then blend it. Incorporate Patis'Mousse Neutral PF , cast in insert. Freeze it. |
| Blackcurrant Starfruit PatisFrance | 150 g | |
| Strawberry Starfruit PatisFrance | 45 g | |
| Sugar | 165 g | |
| Eggs | 165 g | |
| Yolk egg | 120 g | |
| Butter | 235 g | |
| Patis'Mousse Neutral PatisFrance | 80 g | |
| Meringue Biscuit | | |
| Egg white | 100 g | Whip all the ingredients together until obtaining a meringue texture. |
| Sugar | 100 g | |
| Atomized glucose PatisFrance | 20 g | |
| Raspberry Mousse | | |

| | | |
|-----------------------------------|-------|---|
| Raspberry Starfruit PatisFrance | 385 g | Heat the Raspberry Starfruit PF and incorporate the Patis'Mousse Neutral PF . Add the whipped Patiscrem PF . |
| Patis'Mousse Neutral PatisFrance | 120 g | |
| Patiscrem PatisFrance | 385 g | |
| Blackcurrant Coulis | | |
| Starfruit Cassis PatisFrance | 250 g | Cook all the ingredients during 2 min and cast it in a round insert of 4cm. |
| Sugar | 60 g | |
| Pectin NH PatisFrance | 8 g | |
| Breton Biscuit | | |
| Flour | 50 g | Mix all the ingredients. Spread at 3 mm and bake it in rounds of 3 cm of diameter. |
| Butter | 100 g | |
| Sugar | 250 g | |
| Yolk egg | 50 g | |
| Volcano Baking Powder PatisFrance | 10 g | |

Finishing touch :

Glaze with Neutral Miroir Plus PF coloured in red. Put down on the Breton biscuit. Add a stem made with Patis'Ovalt PatisFrance.

