

WILD BERRY CUPCAKE - MOTHER'S DAY

PATE A CHOUX

INGREDIENTS

WATER	g 800
DELI CHOUX	g 500

PREPARATION

Bring water, milk, butter, sugar, and salt to a boil.

Remove pan from heat and whisk in flour, return to heat and while stirring cook until mixture comes together, about 2 minutes.

Pour choux paste into a mixer fitted with the paddle attachment and whip on medium high until mixture cools.

Gradually add eggs fully incorporating after each addition until mixture is smooth and shiny.

Pipe choux into small rounds and bake at 170°C for 18-20 min, opening the valve after 10 minutes.

WILD BERRY MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 400
WATER	g 200
LILLY NEUTRO	g 150
FRUTTIDOR FRUTTI DI BOSCO	g 350

PREPARATION

In a planetary mixer whisk the cream until soft peaks.

Whisk together water and FRUTTIDOR then add LILLY.

Gently fold in whipped cream.

CASSIS GENOISE

INGREDIENTS

IRCA GENOISE	g 500
EGGS	g 600
LEVOSUCROL	g 50
JOYPASTE CASSIS	g 95

PREPARATION

Whip together IRCA GENOISE, eggs, and LEVOSUCROL in a planetary mixer with a whisk attachment for 10 minutes, add JOYPASTE and mix for another 1 min.

Spread onto a parchement lined sheet tray about 5mm thick and bake for 6-8 min at 210°C.

Allow cake to cool.

VANILLA MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 500
LILLY NEUTRO	g 100
WATER	g 100
JOYPASTE VANIGLIA BIANCA	g 15

PREPARATION

Mix ingredients together in a planetary mixer fitted with a whisk attachment at a medium high speed until a soft peak structure is achieved.

FINAL COMPOSITION

Fill the small choux puffs with Vanilla mousse and then dip in melted CHOCOSMART WHITE and allow to cool.
Place a round of Cassis Genoise in the bottom of a DOBLA CUPCAKE FLORAL BLUE, add a layer of FRUTTIDOR and fill cupcake with wild berry mousse.
Place 5 small choux puffs around in a circle and place one on top.
Top with DOBLA BUTTERFLY WHITE PINK.