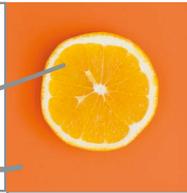




SIGNATURE
FRUIT



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HESNUT CAKE



BRAND
AMBASSADOR

Original recipe by

Jordi BORDAS

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RECIPE FOR 6 CAKES 19 X 5 CM

CANDIED CHESTNUTS

WATER	682
VANILLA SEEDS	192
SUGAR	174
RAVIFRUIT IQF CHESTNUTS	531

Heat the water to 45°C. Gradually add the vanilla and the sugar and bring to the boil. Add the chestnuts and candy them at 90°C for 40 minutes. Drain the chestnuts, use when cool.

CHESTNUT CAKE

CANDIED CHESTNUTS	487
PASTEURIZED EGG YOLKS	136
RAVIFRUIT CHESTNUT PURÉE	1010
BUTTER	145
SUNFLOWER OIL	122
GROUND ALMONDS	234
SALT	5
RICE FLOUR	273
BAKING POWDER	20

Cut the candied chestnuts into approximately 5 x 5 mm cubes. Heat the egg yolks and purée to 25°C separately, and the butter to 35°C. Mix the butter and the sunflower oil, add the egg yolks and then emulsify vigorously with a hand-held blender. Gradually add the purée. Add the ground almonds and salt and blend for another minute. Sift the rice flour and baking powder together and gently fold them into the mixture. Add the candied chestnuts mix in with a spatula as delicately as possible. Pour into the cake moulds and spray lightly with water. Bake at 145°C for 28 minutes without the fan.

CHESTNUT CREAM

SUGAR	57
PECTINE NH	15
ICE-CREAM STABILIZER	9,5
RAVIFRUIT CHESTNUT PURÉE	1330
WATER	185
PASTEURIZED EGG YOLKS	114
BUTTER	190

Mix together the sugar, pectin and emulsifier. Heat the purée, the water and the egg yolks to 45°C and then incorporate the sugar mixture. Heat to 80°C stirring constantly, then lower the temperature to 35°C. Heat the butter to 40°C then incorporate the preceding mixture, using a hand-held blender. Use immediately.

LEMON GLAZE

SUGAR	70
GLUCOSE	49
PECTIN NH	2,5
RAVIFRUIT LEMON PURÉE	42
WATER	162

Combine the sugar, glucose and pectin. Heat the purée and the water to 45°C and then incorporate the sugar mixture. Heat to 85°C stirring constantly. Chill for at least four hours. Reheat and use.

Spread melted butter on the sides of Jarpega "JAR-440190-60" cake moulds (19 x 4.5 x 6 cm with insert tube) and dust with rice flour.

Pipe the cake mixture into the moulds and bake them. Leave to cool to room temperature, unmould and freeze.

Refrigerate the rest of the marron glacés.

Make the cream and pipe it into the cakes. Place in the freezer. Prepare the glaze and keep chilled.

Smooth the surface of the cakes with the chestnut cream, and cover the cakes with the remaining cream using a piping bag with a multi-hole nozzle.

Decorate with three candied chestnuts covered with lemon glaze.

