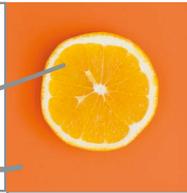




SIGNATURE  
FRUIT



# R

ASPBERRY  
PEARL CAKE



BRAND  
**AMBASSADOR**

Original recipe by

**Jordi BORDAS**

g

RECIPE FOR 20 PEOPLE

## BASIL SPONGE

PASTEURISED EGGS WHITES (1)	303
SUGAR	171
ICING SUGAR	147
RICE FLOUR	69
GROUND ALMONDS	147
COCONUT OIL	34
PASTEURISED EGGS WHITES (2)	103
FRESH BASIL LEAVES	5

Whisk the egg whites (1) and the sugar on medium speed for 10 minutes until the formation of soft peaks.

Sift the icing sugar and rice flour together and mix them into the ground almonds. Heat the coconut oil to 35°C and mix with the egg whites (2) and the basil leaves. Blend with a hand-held blender.

Mix this preparation with the dry mixture gently fold in the meringue.

Spread on a 40 x 60 cm baking sheet covered with parchment paper and bake at 160°C for 10 minutes without the fan.

## RASPBERRY AND BASIL MOUSSE

WHIPPING CREAM (35% FAT)	322
RAVIFRUIT RASPBERRY PURÉE	177
200 BLOOM GELATINE LEAVES	18
CAROB BEAN GUM	14
FRESH BASIL LEAVES	14
WATER	23
SUGAR	118
PASTEURISED EGGS WHITES	73

Loosely whip the cream and keep chilled.

Heat the purée to 20°C. Soak the gelatine leaves in 1/3 of the purée for 20 minutes. Heat to 45°C and blend with the rest of the purée and the carob bean gum using a hand-held blender. Add the fresh basil leaves and blend. Allow to cool until it starts to set. Heat the water and sugar in a saucepan. At the same time, whip the egg whites in a mixing bowl at medium speed.

When the sugar syrup reaches 118°C, slowly pour it into the egg whites and continue beating until the temperature has gone down to 40°C.

When the meringue reaches this temperature, fold in the purée and gelatine mixture and then the whipped cream. Use immediately.

## RASPBERRY CREAM

SUGAR	52
PECTIN NH	8.5
SOSA PROCREMA 5G HOT NEUTRAL EMULSIFIER	2.5
RAVIFRUIT RASPBERRY PURÉE	349
PASTEURIZED EGG YOLKS	52
BUTTER (82%)	79

Mix together the sugar, pectin and emulsifier.

Heat the purée and the egg yolks to 45°C then incorporate the sugar mixture.

Heat to 85°C stirring constantly, then lower the temperature to 40°C.

Soften the butter and add it to the previous mixture, emulsifying it vigorously with a hand-held blender.

Use immediately.

## RASPBERRY CRUMBLE

COCONUT OIL	90
ICING SUGAR	111
WATER	28
GROUND ALMONDS	87
BROWN RICE FLOUR	111
SALT	2
RASPBERRY POWDER	23
FAT SOLUBLE RED COLOURING	1.5

Heat the coconut oil to 20°C.

Using the electric whisk, mix the icing sugar and the water. Add the remaining ingredients and mix to obtain a homogenous ball.

Use a spatula to press the mixture through a square-mesh metal grill onto a baking sheet covered with parchment paper.

Bake at 130°C for 22 minutes with the fan.

## RASPBERRY PRESERVE

SUGAR	47
33DE GLUCOSE POWDER	47
PECTIN NH	5
RAVIFRUIT RASPBERRY PURÉE	153
RAVIFRUIT IQF RASPBERRIES	153
RAVIFRUIT LEMON PURÉE	3.5

Combine the sugar, glucose and pectin.

Heat the purées and the raspberries to 45°C and then incorporate the sugar mixture.

Heat to 85°C stirring constantly.

Allow to cool to 40°C, blend and use immediately.

## FULL-FRUIT RASPBERRY GLAZE

SUGAR	146
33DE GLUCOSE POWDER	146
PECTIN NH	6.5
SORBET STABILIZER	2
RAVIFRUIT RASPBERRY PURÉE	520
WATER	267

Combine the sugar, glucose, pectin and the stabilizer. Heat the purée and the water to 45°C and then incorporate the previous mixture.

Heat to 85°C stirring constantly. Chill for at least four hours. Reheat, blend and use at 37/40°C.

## ASSEMBLY

Cut the basil sponge into 6 cm diameter discs. Place in the freezer. Make the mousse and pipe it into "SilikoMart SF067 kiss" moulds. Cover with the sponge discs and flatten. Cover with plastic film and press down using a tray. Freeze rapidly. Prepare the cream, pipe it into SilikoMart "SF172 mini truffles20" moulds and freeze. Make the crumble, cool to 25°C and cut into approximately 5x5 mm cubes. Pass through a coarse sieve (discard the powder) and gently mix with a little melted coconut oil (approximately 170 g coconut oil per kg of crumble). Set aside. Prepare the preserve and the glaze and keep them chilled. Unmould the cream and keep chilled. When the individual parts have frozen, unmould them and spray them with glaze at 70°C. When the glaze begins to set, cover the sides with crumble and fill the hole in the top with preserve. Stick a needle into the spheres and dip them in the glaze at 70°C, drain and place on top of the preserve. Decorate with raspberries, basil leaves and lemon zest.

