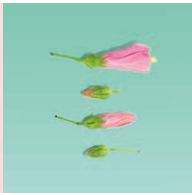
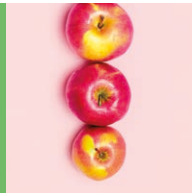
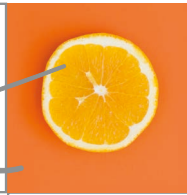




SIGNATURE  
FRUIT



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ASPERRY SUDACHI  
SUMMER OPERA CAKE



BRAND  
**AMBASSADOR**

Original recipe by

**Philippe RIGOLLOT**



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RECIPE FOR 11 CATERPILLAR MOULD STRIPS

## JOCONDE ALMOND SPONGE

EGGS	170
GROUND ALMONDS	105
ICING SUGAR	105
EGG WHITES	140
SUGAR	35
T55 FLOUR	70
BUTTER	35

Whisk the whole eggs, ground almonds and icing sugar. Whip the egg whites to soft peaks, gradually adding the sugar.

Sift the flour and melt the butter. Mix a little of the whipped egg whites with the first mixture, then add the flour, the rest of the egg whites, and the melted butter, previously mixed with a little of the egg and ground almond mixture.

Spread on a baking sheet (550/600 g).

Bake at 210/220°C vent closed.

## RASPBERRY PUNCH

WATER	80
RAVIFRUIT RASPBERRY PURÉE	80
30°B SYRUP	80

Mix all the ingredients together.

## RASPBERRY PRESERVE

RAVIFRUIT RASPBERRY PURÉE	165
RAVIFRUIT RASPBERRY PIECES	150
ATOMIZED GLUCOSE	46
SUGAR GUM	46
PECTIN NH	5
RAVIFRUIT LEMON PURÉE	10

Heat the purée and the raspberry pieces.

At 40°C, add the atomized glucose and whisk.

At 50°C, add the sugar and pectin mixture, whisking thoroughly. Boil for one minute.

Remove from the heat and add the lemon purée.

Cool to 4°C. Blend before use.

## RASPBERRY CREAM

RAVIFRUIT RASPBERRY PURÉE	715
EGG YOLKS	105
SUGAR	105
BUTTER	165
PECTIN NH	16
ICE-CREAM STABILIZER	6

Heat the purée to 40°C, then add the sugar, pectin and stabilizer.

Bring to the boil then remove from heat, add the yolks and blend thoroughly.

Cool to 35°C then use the blender to incorporate the softened butter.

## SUDACHI MOUSSE

RAVIFRUIT SUDACHI PURÉE	770
200 BLOOM GELATINE POWDER	38
ITALIAN MERINGUE	650
CREAM (35% FAT)	960

Rehydrate the gelatine with the sudachi purée. Whip the cream to a foam.

Melt the gelatine, then cool the mixture until it starts to set.

Add the Italian meringue and then the whipped cream.

Use immediately.

## ITALIAN MERINGUE

EGG WHITES	230
SUGAR	380
WATER	100

Cook the sugar and water to 121°C, add to the whipped egg whites at medium speed.

Maintain at medium speed until it reaches 20°C, and then use.

## MIKADO BRETON SHORTBREAD DOUGH

T65 FLOUR	715
BUTTER	105
SALT	105
SUGAR	165
GROUND ALMONDS	16
VANILLA POWDER	6

Roll out to a thickness of 3 mm.

Bake at 150°C for 10 minutes, cut out rectangles and cook for another 12 minutes.

## FULL-FRUIT SUDACHI GLAZE

RAVIFRUIT SUDACHI PURÉE	177
WATER	710
GLUCOSE	230
SUGAR	355
PECTIN NH	16
SORBET STABILIZER	9
SILVER GLITTER POWDER	0,5
PISTACHIO GREEN COLOURING	0,05
LEMON YELLOW COLOURING	0,07

Heat the water, purée and glucose to 50°C.

Whisk in the sugar, pectin, stabilizer, glitter powder and colourings previously mixed together.

Boil for one minute, then chill for at least four hours.

Reheat, blend and use at 37°C/40°C.



ASSEMBLY ON KOMA SHEETS FOR THE INSERT  
Sponge / preserve / cream / preserve/ sponge  
Joconde almond sponge: 550/600 g per sheet x2  
Raspberry punch: 250 g per sheet  
Raspberry preserve: 400 g per sheet  
Raspberry cream: 1000 g per sheet  
Cut out 2.5 by 38 strips.

ASSEMBLY IN CATERPILLAR MOULDS  
Sudachi mousse per strip 170 g.

SHORTBREAD SIZE  
4/6 people 17 x 14  
7/9 people 17 x 18.5  
Individual 5 x 8.5