



STRAWBERRY CASSATA WITH ORANGE FLOWER WATER

Inspired by Sicilian Cassata, a traditional cake for the Easter celebrations in Italy.



An original recipe by

Christophe NIEL



RECIPE FOR TWO DESSERT CAKES Ø 18CM - HEIGHT 4.5 CM

GENOISE SPONGE

EGGS	250
SUGAR	140
INVERTED SUGAR	16
FLOUR	150

Heat the eggs and sugar in a water bath to 50°C. Beat until cool.

Use a skimmer to add the sifted flour - Pour into the buttered and floured rings. Cook immediately at 180°C for 20 to 25 minutes - Leave to cool.

Cut into two equal layers.

STRAWBERRY PRESERVE (200 g / cake)

RAVIFRUIT STRAWBERRY PURÉE	190
RAVIFRUIT IQF STRAWBERRIES	190
ATOMIZED GLUCOSE	60
SUGAR	60
NH PECTIN	6.7
LIME JUICE	5

Heat the strawberry purée and the IQF fruit.

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

At 50°C, add the sugar and NH pectin mixed together, whisking thoroughly. Boil for one minute and then add the lemon juice.

Pour to a thickness of 1 cm - Chill until set. Cut 1 cm cubes - Set aside.

Cut 2 mm discs from the remainder to use for decoration.

RICOTTA CREME DIPLOMATE

CLASSIC PASTRY CREAM	450
RICOTTA	150
GELATINE 200B	3
RAVIFRUIT ORANGE ZEST	5
ORANGE FLOWER WATER	50
WHIPPED CREAM	300

Moisten the gelatine in the orange flower water. Warm the pastry cream to 50°C with the zest. Stir in the melted gelatine.

Add the ricotta and mix until smooth. At 38°C, add the whipped cream.

SOAKING SYRUP

WATER	80
SUGAR	80
ORANGE FLOWER WATER	40

Bring the water and sugar to the boil.

Let cool.

Add the orange flower water.

ASSEMBLY AND FINISHING

Upside-down assembly.

In the base of ring lined with rhodoid, place three discs of the strawberry preserve. Cover with half of the crème diplomate and cover the sides of the ring. Insert a disc of well-moistened sponge.

Add all the strawberry preserve cubes and cover with the rest of the crème diplomate.

Finish at the top of the ring with the other layer of well-moistened sponge - Place in a blast freezer.

Remove the ring, turnover and cover with neutral mirror glaze.

Wrap a 3 cm high strip of green almond paste around the outside of the cake. Decorate the top with a few discs of green almond paste.