



ANDRÉ LOUTSCH

# CAKE WITH VANILLAS FROM AROUND THE WORLD

## Ingredients

### VANILLA AND OLIVE OIL SPONGE

220 g full fat whipping cream  
500 g caster sugar  
315 g pasteurised eggs  
140 g green fruit olive oil  
340 g strong French bread flour  
7 g baking powder

**20 g Madagascar vanilla paste**

### CHOCOLATE AND VANILLA GANACHE

600 g full fat whipping cream  
**8 g Madagascar vanilla beans**  
**8 g Tahiti vanilla beans**  
**8 g Papua-New-Guinea vanilla beans**  
385 g Vietnam milk chocolate 45%  
240 g Vietnam dark chocolate 73%  
50 g butter

### VANILLA CRÈME ANGLAISE

400 g full fat whipping cream  
100 g fresh milk  
**1 Madagascar vanilla bean**  
**1 Tahiti vanilla bean**  
**1 Papua-New-Guinea vanilla bean**  
**20 g Tahitensis vanilla extract**  
100 g pasteurised egg yolks  
100 g caster sugar  
8 g 200 bloom or quality leaf gelatine

### VANILLA MASCARPONE CREAM

750 g vanilla crème anglaise  
500 g mascarpone

### VANILLA-FLAVOURED CARAMELISED ALMONDS

125 g caster sugar  
40 g mineral water  
**2 Madagascar vanilla beans**  
200 g roasted almonds  
5 g cocoa butter

### VANILLA TOPPING

1 kg mineral water  
2 used vanilla beans  
400g caster sugar  
40 g pectin  
40 g lemon juice

## Preparation

### VANILLA AND OLIVE OIL SPONGE

Sift the flour along with the baking powder. Whip the cream and set aside in the refrigerator. In a mixer fitted with a flat beater, mix together the sugar and egg yolks. Beat the mixture until it has increased in volume and is light. Trickle in the olive oil, then remove the bowl from the mixer. Incorporate the flour, baking powder and whipped cream. Use immediately.

### OLIVE OIL SPONGE LAYERS

Place a 38 x 58 x 4 cm frame on a baking sheet covered with a "Silpat" mat. Weigh out 1.5 kg of sponge. Spread using an angled palette knife and bake in a fan-assisted oven at 180°C for 10 to 12 min. Leave to cool.

### CHOCOLATE AND VANILLA GANACHE

Chop the chocolate and melt in a bain marie. Split and scrape the vanilla beans and heat with the cream at 50°C. Let infuse for 30 min at least. Remove the vanilla beans, bring to the boil and pour one third at a time, stirring each time. Mix to obtain a homogenous ganache.

### VANILLA CRÈME ANGLAISE

Soak the gelatine in cold water for at least 20 min. Heat the cream and milk at 70°C and add the scraped beans. Bring to the boil. Mix the yolks with the sugar, bring the cream to the boil, pour it over the yolks and the sugar, whisk and place in a saucepan before cooking to 85°C, as you would for a crème anglaise. Add the strained and rinsed gelatine. Mix together and set aside in the refrigerator.

### VANILLA MASCARPONE CREAM

Lightly whisk the mascarpone. Gradually loosen with some of the vanilla crème anglaise, and leave to whisk in a mixer. Use immediately.

### VANILLA-FLAVOURED CARAMELISED ALMONDS

Boil the water with the sugar and vanilla at 118°C. Add the roasted almonds (150°C for 10 min), mix and caramelize them.

### VANILLA TOPPING

Heat water and vanilla to 45°C and let infuse for 20 min. Remove vanilla and add sugar mixed with pectin and bring to boil for 3 min. Remove from heat, add the lemon juice and let infuse for 30 min before straining. Leave to cool down. Keep in an air-tight container in the refrigerator.

## DRESSING

Pour the ganache over the olive oil sponge and place in the fridge. Once solid, smooth with the mascarpone cream and put in the freezer. Cut entremets of the desired size and glaze with the vanilla topping.

## Associated products



EXTRACT  
MADAGASCAR  
BOURBON VANILLA



BEANS  
MADAGASCAR  
BOURBON VANILLA



BEANS  
TAHITI VANILLA



BEANS  
PAPUA - NEW GUINEA  
VANILLA



EXTRACT  
TAHITENSIS  
VANILLA



PASTE  
MADAGASCAR BOURBON  
VANILLA