

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 caramelise 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



Pure Vanilla
MADAGASCAR
BOURBON VANILLA Extract



BEANS
MADAGASCAR
BOURBON VANILLA



BEANS
TAHITI VANILLA



BEANS
PAPUA - NEW GUINEA
VANILLA



BOURBON MADAGASCAR
VANILLA
BEAN PASTE