

ÉCOLE BELLOUET CONSEIL

VANILLA & CITRUS CAKE

Ingredients

Vanilla cake
200 g butter
170 g sugar
2 g vanilla powder
200 g ground almonds
300 g eggs
50 g milk
20 g Prova Gourmet Tahitensis vanilla extract
160 g flour
5 g baking powder

Soaking syrup
500 g stock syrup 30°B 250 g water
15 g Prova Gourmet Tahitian vanilla extract

Citrus cocktail compote
75 g inverted sugar
500 g purees (grapefruit, orange and lemon)
25 g sugar
12 g pectin NH
84 g gelatine mass (12 g 200 bloom gelatine powder and 72g water)
10 g lemon juice

Whipped vanilla ganache
250 g cream
125 g white chocolate
10 g Prova Gourmet Tahitensis vanilla extract

Preparation

Vanilla cake
In a mixing bowl fitted with a paddle attachment, cream together the softened butter, sugar and vanilla powder. Incorporate the almond powder then the eggs, little by little. Cream together the ingredients. Add the milk, vanilla extract then the flour and the baking powder, which has been sifted together. Combine well together without over-mixing then fill the buttered moulds with 270 g per mould.
Place the moulds onto a baking tray and cover with a "silpat" sheet
to prevent colouring during the baking. Bake the cakes in a fan forced oven at 160°C for 40 min. Once baked, unmould onto racks to cool.

Soaking syrup
Mix all ingredients together and soak the cakes.

Citrus cocktail compote
Combine all ingredients together then whisk together in a mixing bowl and use immediately.

Whipped vanilla ganache
Bring to the boil the cream and then pour over the white chocolate and the vanilla extract. Combine then mix well. Stock the mixture in the refrigerator over night. The following day, whisk the ganache in a mixer as for a Chantilly.

Assembly and finishing
Soak the cakes. Temper the citrus compote then use one half to fill sphere moulds of 2 cm. Use the remaining citrus compote to cover the cakes entirely. Pipe the whipped vanilla ganache on to each cake then finish with the spheres of citrus compote.

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