



VANILLA AND TEA MOUSSE CAKES

PROFESSIONAL



(MAKES SIX 5CM CAKE) 6 PORTIONS

INGREDIENTS LIST

Tea and Vanilla Crémeux

- 125g Avonmore Professional Cream 38%
- 25g Milk
- 54g Egg yolk
- 22g Irish honey
- 5g Gelatine mass
- ¼ Vanilla pod
- 7.5g Tea

Vanilla Cream Cheese Mousse

- 345g Avonmore Cream 35.5%
- 265g Avonmore Cream Cheese 28% fat (room temperature)
- 90g Caster sugar
- 30g Water
- 50g Egg yolks
- 48g Gelatine mass
- 15g Icing sugar
- 1 Vanilla pod (seeds removed and reserved for other components of the dessert)

Tea Sable Viennoise

- 150g Unsalted butter
- 60g Icing sugar
- 2g Fleur de Sel
- ½ Vanilla pod (seeds only)
- 24g Egg whites
- 180g Plain flour
- 5g Tea Leaves

Vanilla Glaze

- 315g Water
- 155g Sugar
- 132g Dextrose
- 45g Sugar
- 10g NH pectin
- 70g Glucose
- 0.5g Citric acid
- 10g Vanilla bean paste

Viennese Sponge

- 90g Egg yolks
- 240g Whole eggs
- 185g Caster sugar

- 150g Egg whites
- 60g Caster sugar
- 120g Plain flour
- 1 Vanilla pod

Tea Ganache

- 225g Avonmore Professional Cream 35.5%
- 25g Glucose
- 25g Invert sugar
- 305g White chocolate
- 60g Avonmore Professional Cream 38%
- 10g Tea
- ½ Vanilla pod

Floccage

- 500g White chocolate 35.5%
- 500g Cocoa butter (undeourised)
- 10g Fat soluble white food colouring

AVONMORE PROFESSIONAL PRODUCT USED



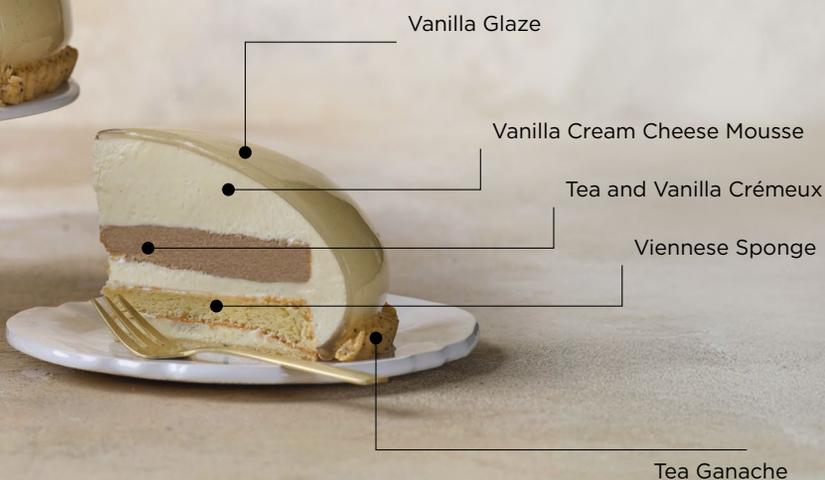
35.5% and 38% Whipping Cream



Cream Cheese



Unsalted Irish Butter



THE RECIPE, STEP BY STEP

ELEMENTS:

- 01 Tea and Vanilla Crèmeux
- 02 Vanilla Cream Cheese Mousse
- 03 Tea Sable Viennoise
- 04 Vanilla Glaze
- 05 Viennese Sponge
- 06 Tea Ganache
- 07 Floccage

01

Tea and Vanilla Crèmeux

1. Place the cream, milk and vanilla pods (split lengthways) into a saucepan and bring to the boil.
2. Add the tea and infuse for 12 minutes.
3. Whisk the egg yolks and honey.
4. Add the cream mix to the egg mix and combine, do not over whisk the mixture.
5. Pour into a metal gastro tray and cook at 120°C with no fan for 10 minutes. Or until the mix is set with a slight jiggle similar to a creme brulee.
6. Add the gelatine to the hot crème brulee mixture.
7. Blend with a hand blender until smooth.
8. Pipe 20g into each 30mm diameter circle silicone moulds and freeze.

02

Vanilla Cream Cheese Mousse

1. In the mixing bowl, mix the Cream Cheese with the icing sugar and vanilla.
2. Keep the cream cheese warm in a bain marie while you make the egg yolk mix.
3. Cook the caster sugar, water and vanilla in a small pot until 121°C (349.8°F).
4. Pour the egg yolks into a kitchen aid bowl and slowly add in the syrup while whisking. Whisk until the mix reaches 40°C.
5. Whip the cream.
6. Gently incorporate the cream cheese into the egg yolk mixture, add the melted gelatine and finally fold in the whipped cream.
7. Reserve for assembly. Use immediately.

03

Tea Sable Viennoise

1. Mix in the bowl of a mixer fitted with the paddle attachment, the butter, powdered sugar, fleur de sel and scraped vanilla bean.
2. Gradually add the egg whites and flour.
3. Roll out between 2 sheets of grease proof paper until 2mm (approximately 1/16 inch) thickness and cut out into 3cm diameter circles.
4. Rest at 4°C.
5. Bake on a silpain mat at 160°C

no fan for 8 minutes or until crisp but still pale in colour.

04

Vanilla Glaze

1. Heat water with the larger amount of sugar, dextrose, vanilla and glucose at 40°C.
2. Add the NH pectin and the rest of the sugar mixed together, bring to 104°C, add the citric acid and boil for 3-4 minutes.
3. Allow to cool. Keep in the fridge.
4. Use your glaze at 35°C, either by letting it cool down slowly after preparing it, or by storing it in the refrigerator and then reheating it in a bain-marie when desired.
5. Avoid reheating it above 40°C. If it's not fluid at this temperature, you can give it a quick pulse with the immersion blender (always being careful about air bubbles).

05

Viennese Sponge

1. Using a whisk, beat the yolks, eggs and the larger portion of sugar.
2. Whisk the egg whites while gradually adding the smaller portion of sugar.
3. Mix the whisked egg whites with the other egg mixture and finally add the sifted flour.
4. Bake at 200°C for 12 minutes.
5. Allow to cool down before cutting into 30mm discs.
6. Freeze.

06

Tea Ganache

1. Heat the smaller portion of cream, tea, glucose and invert sugar.
2. Sieve the hot mixture over the partially melted chocolate, stirring to form a smooth emulsion.
3. Immediately mix using an immersion blender to make a perfect emulsion.
4. Add the larger portion of cold cream.
5. Mix using an immersion blender again.
6. Leave to set in the fridge overnight.
7. Place into a piping bag with a ribbon nozzle.
8. Pipe in the ribbon on top of the entremet.

07

Floccage

1. Place the cocoa butter and white chocolate in a bain marie.
2. Heat gently until completely

melted and smooth.

3. Remove from heat.
4. Add the food colouring to the melted mixture and blend until evenly combined.
5. Carefully transfer the melted mixture to the spray gun. Ensure the gun is clean and free of any residue.

Assembly and Finishing

1. Freeze cremeux and viennese sponge.
2. Pipe the mousse into the mould and add in the frozen cremeux and sponge.
3. Freeze.
4. Demould the vanilla mousse.
5. Load the velvet spray into the spray gun according to the manufacturer's instructions.
6. Test the spray on a scrap piece of cake or parchment paper to ensure the desired effect and coverage. Hold the spray gun a few inches above the cake.
7. Avoid spraying too close, as this can create drips or uneven coverage.
8. Spray in a smooth, even motion.
9. Continue spraying until the entire cake is covered.
10. Place each portion on a sable.
11. Fill the cavity with the vanilla glaze. Allow that to set.
12. Pipe the ganache on top of the vanilla glaze.
13. Serve at 15°C.



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