



YUZU AND ELDERFLOWER MOUSSE CAKE

PROFESSIONAL



(MAKES ONE 20CM CAKE) 10 PORTIONS

INGREDIENTS LIST

Yuzu Curd

- 100g Pasteurised whole eggs
- 70g Caster sugar
- 1 Lemon zest
- 74g Yuzu juice
- 78g Unsalted butter
- 64g Yuzu inspiration chocolate
- 3.5g Cocoa butter
- 16g Gelatine Mass

Yuzu Glaze

- 90g Yuzu juice
- 110g Sugar
- 130g Glucose syrup
- 110g Sweetened condensed milk
- 60g Gelatine mass
- 190g Yuzu inspiration chocolate
- Yellow hydrosoluble colouring

Yuzu Compote

- 230g Yuzu juice

- 185g Caster sugar
- 5g Pectin NH
- 70g Lemon zest chopped

Yuzu and Elderflower Mousse

- 99g Yuzu juice
- 56g Gelatine mass
- 396g Avonmore Whipping Cream 38%
- 99g Yogurt full fat
- 141g Elderflower cordial
- 50g Pasteurised egg white
- 1g Lemon zest

Elderflower Financiers

- 50g Elderflower cordial
- 160g Unsalted butter
- 190g Icing sugar
- 100g Ground almonds
- 68g Plain flour
- 165g Egg white
- 2g Dried elderflower

Elderflower Marshmallow

- 96g Gelatine mass
- 200g Elderflower cordial
- 30g Caster sugar
- 50g Trimoline 1
- 76g Trimoline 2
- 7g Elderflower dried

Elderflower Cordial

- 300g Elderflower heads
- Zest of 3 unwaxed lemons
- 150ml Lemon juice
- 1000g Sugar
- 10g Citric acid
- 1500g Water

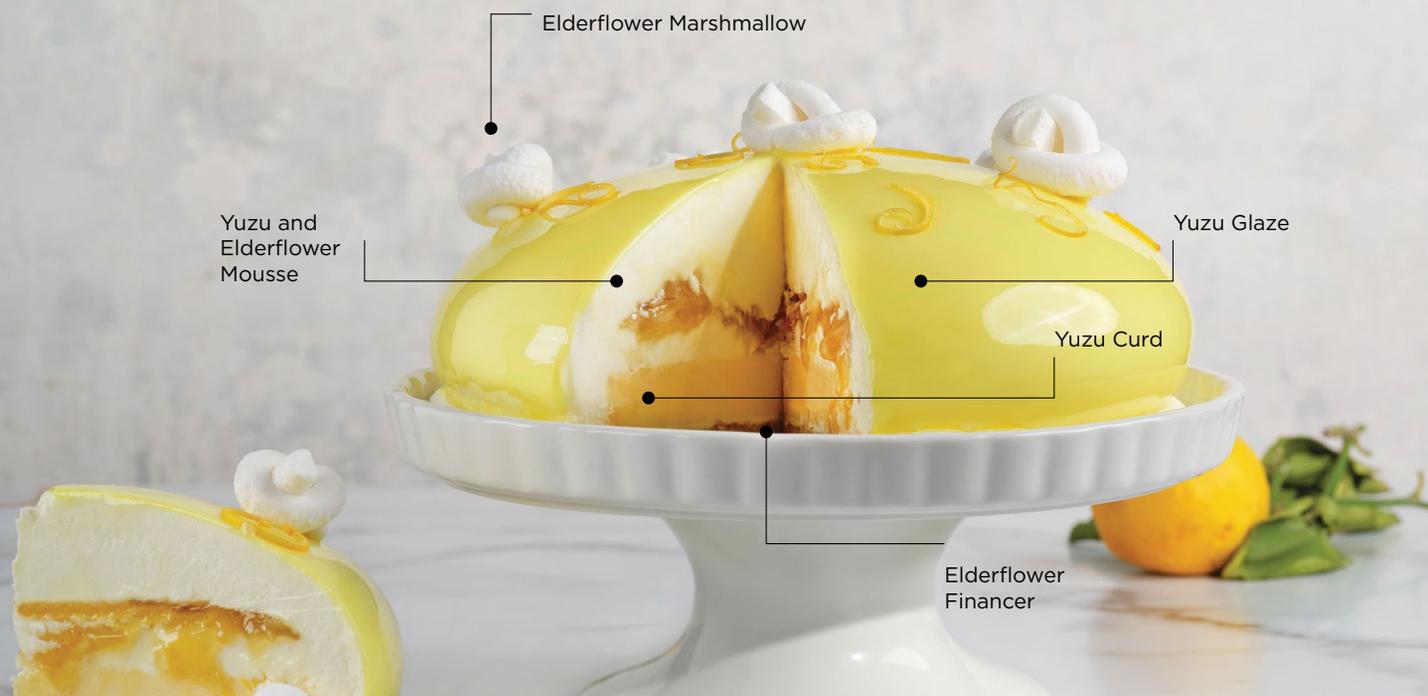
AVONMORE PROFESSIONAL PRODUCT USED



38% Whipping Cream



Unsalted Irish Butter



THE RECIPE, STEP BY STEP

ELEMENTS:

- 01 Yuzu Curd
- 02 Yuzu Glaze
- 03 Yuzu Compote
- 04 Yuzu and Elderflower Mousse
- 05 Elderflower Financiers
- 06 Elderflower Marshmallow
- 07 Elderflower Cordial

01

Yuzu Curd

1. Soak the gelatine in cold water.
2. Heat the eggs, sugar, lemon juice and zest to 85°C.
3. Add the softened butter, white chocolate and cocoa butter.
4. Mix well, add the gelatine.
5. Blend with a blender for at least 5 minutes, to ensure the mixture is very smooth and light.
6. Pour into silicone a round silicone mould with a diameter of 180mm and freeze.

02

Yuzu Glaze

1. Add the sugar, food colouring, fruit pulp and glucose to a saucepan, then cook 104°C.
2. Incorporate the sweetened condensed milk and the gelatine, then gradually pour the mix out over the fruit couverture.
3. Immediately mix using an immersion blender to make a perfect emulsion.
4. Store in the refrigerator. Leave to harden for 12 hours before use.
5. USE: Reheat the glaze to 32-34°C, then mix it with an immersion blender to homogenise and to get rid of as many air bubbles as possible.

03

Yuzu Compote

1. Heat the yuzu juice and zest to 40°C. Stirring constantly, add the sugar with the pectin.
2. Bring to the boil.
3. Pour into the mould on top of the yuzu curd and freeze.

04

Yuzu and Elderflower Mousse

1. Whip cream to soft peaks, set aside in the fridge till ready to use.
2. Cook the elderflower cordial to 120°C.

3. While the sugar is cooking, start whipping egg white and slowly pour in the sugar syrup while it's still whipping.
4. Heat 1/4 of the juice and melt gelatine mass.
5. Then add this to the remaining juice, zest and the yogurt.
6. Fold in the whipped egg white.
7. Gently fold whipped cream into it.

05

Elderflower Financiers

1. Preheat the oven to 180°C with no fan.
2. Make the beurre noisette (brown butter). Add the butter to a small saucepan, melt slowly over a medium heat, then increase the heat and boil the butter until golden brown and beginning to catch at the bottom. Whisking at all times. Remove from the heat and leave to cool until tepid.
3. Sieve the icing sugar, ground almonds and plain flour into a bowl.
4. In a separate bowl whisk the egg whites until frothy, then add to the dry ingredients and beat together until well combined.
5. Whisk in the cooled beurre noisette until a smooth batter forms.
6. Pour the mixture into the silicone mat 31cm x 52 cm smoothing the surface with a palette knife.
7. Bake the Financiers for 8 minutes, or until golden brown.
8. Brush the financier with the Elderflower cordial.
9. Leave to cool for a few minutes then freeze.
10. Cut with a circle cookie cutter into 180mm.

06

Elderflower Marshmallow

1. Weigh ingredients
2. Soak the gelatine in a bowl of cold water
3. In a small pot, cook the sugar, dried elderflower, 50g of trimoline and elderflower syrup to 110°C
4. Place the 75g trimoline in a mixing bowl and pour the syrup over (ensure to sieve to remove the dried elderflower).
5. Add the gelatine and whip until the syrup whips to a mousse.
6. When the marshmallow mix has cooled, put it into a piping bag with a nozzle and pipe onto a greased tray.
7. Leave it to set for 8 hours.
8. Portion and tie into knots.

07

Elderflower Cordial

1. Inspect the elderflower heads carefully and remove any insects. Place the flower heads in a large bowl together with the lemon zest.
2. Bring water to the boil and pour over the elderflower and zest. Cover and leave overnight to infuse.
3. Strain the liquid through a piece of muslin and pour into a saucepan. Add the sugar, the lemon juice and the citric acid.
4. Heat gently to dissolve the sugar, then bring to a simmer and cook for a couple of minutes.
5. Store for use in this recipe.

Assembly and Finishing

- Freeze yuzu curd in a 180mm silicon mould, top with yuzu jelly and freeze. Reserve frozen until assembly of mousse.
- Freeze the financier and reserve until assembly.
- Make the marshmallows in advance, tie into knots and store in an airtight container.
- In a silicone mould with dimensions 240mm x 280mm x h70mm, Ø200mm and a total volume of 1650ml. Pipe in half of the Yuzu and Elderflower Mousse. Add in the yuzu curd insert, cover the mousse in half of the remaining mousse. Add the financier and top with the remaining mousse.
- Freeze.
- Glaze the entremet with the yuzu glaze.
- Arrange the marshmallows on the outside with yuzu zest.



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