

LA VIE EN ROSE

for 25 cakes 13x3x4 cm



| GELATIN MASS

Ingredients	Total weight: ~ 24 g	100%
• Powdered gelatin 200 Bloom	3 g	14%
• Cold water	21 g	86%

1. Pour the powdered gelatin into a clean container and add cold water. Gently stir with a spoon.
2. Place the mixture in the fridge for 10–15 minutes to allow the gelatin to swell and bloom. It is ready to be used.
3. You can make the gelatin mass in advance and store it in the fridge for up to 2 days.

TIP

- *If you're using gelatin leaves instead, take the same weight as you would with powdered gelatin and soak the leaves in cold water (the leaves should be fully covered with water).*
- *The gelatin leaves should absorb exactly the right amount of water they need in 15 minutes. Then squeeze them and use immediately.*

| NEUTRAL GEL

Ingredients	Total weight: ~ 200 g	100%
• Water	88 g	44%
• Sugar (1)	74 g	37%
• Sugar (2)	12 g	6%
• Pectin NH	3.2 g	2%
• Glucose/corn syrup	22 g	11%
• Citric acid powder	0.15	<1%

1. Pour the water into a saucepan, add the glucose and sugar (1).
2. Heat the mixture to 30 °C / 86 °F.
3. Mix together the sugar (2) and pectin NH.
4. Add the pectin and sugar (2) mixture to the saucepan containing water, glucose and sugar (1).
5. Bring everything to a boil over medium heat, whisking occasionally.

| NEUTRAL GEL

6. Add the citric acid powder to the mixture. If needed, this can be substituted for 1.5 g of lemon juice.
7. Let the mixture simmer over low heat for about 2 minutes.
8. Strain the gel into a clean container, and cover it with cling film touching the surface of the gel.
9. Place the neutral gel in the fridge. Let it sit there for 6 hours at a temperature of 4 °C / 39 °F.

| CIGARETTES RUSSES MIX

Ingredients	Total weight: ~ 790 g	100%
• Butter 82%	200 g	25%
• All-purpose flour	200 g	25%
• Egg whites	190 g	24%
• Icing sugar	200 g	25%
• Purple water-soluble food colorant	Sufficient quantity	

1. Add the room-temperature butter and icing sugar to the bowl of a stand mixer. Using a whisk attachment, whip until pale and fluffy, making sure to gradually increase the speed.
2. Reduce the speed to medium and slowly introduce the room-temperature egg whites. Continue whipping until completely combined.
3. Fold the sifted flour into the creamy egg mixture in several additions, gently mixing the batter with a spatula as you go.
4. Divide the batter into two parts. Add food colorant to one part and mix well with a spatula. The second part should remain uncolored.
5. Line two baking trays with silicone mats.
6. Pour half (roughly 197 g) of the purple batter onto one lined tray and use a pastry comb to create stripes along the length of the mat. Then place the baking tray in the freezer.
7. Once the purple batter is frozen, use an offset spatula to spread half (roughly 197 g) of the uncolored batter on top of the purple striped batter. Then place the tray in the freezer.
8. Using the second lined tray, repeat steps 6–7.

| SOFT SPONGE (700 g/sheet)

Ingredients	Total weight: ~ 1470 g	100%
• Egg yolks	160 g	11%
• Whole eggs	410 g	28%
• Sugar (1)	320 g	22%
• Egg whites	260 g	18%
• Sugar (2)	110 g	7%
• All-purpose flour	210 g	14%
• Frozen cigarette russes mixture		

1. Add the egg yolks, whole eggs and sugar (1) to the bowl of a stand mixer. Using a whisk attachment, whip the mixture until it turns into a light yet thick foam.
2. In a separate mixer bowl, whip the egg whites and sugar (2) on medium speed until firm peaks form.
3. Gently fold the meringue into the egg yolk mixture using a spatula.
4. Gradually add the sifted flour to the mixture.
5. Apply 700 g of the batter on top of the frozen cigarette russes mixture. Using a pastry frame and an offset spatula, spread the batter evenly.
6. Remove the frame and bake the sponge at 230 °C / 446 °F for 5–7 minutes using a double-layered baking sheet.
7. Once baked, transfer the sponge to a wire rack and let it cool down at room temperature.
8. Repeat steps 5–7 for the second sponge.

| SYRUP FOR SOAKING

Ingredients	Total weight: ~ 657 g	100%
• Water	450 g	68%
• Sugar	200 g	30%
• Vanilla extract	5 g	<1%
• Lime zest	2 g	<1%
• Cooled baked layers		

1. Add the water, sugar, lime zest and vanilla extract to a saucepan. Bring the mixture to a boil.
2. Leave the syrup to cool down at room temperature.
3. Strain the syrup and apply ~300 g of it to each sponge using a pastry brush.

| CHANTILLY CREAM

Ingredients	Total weight: ~ 574 g	100%
• Mascarpone	150 g	26%
• Whipping cream 35% (1)	70 g	12%
• Sugar	50 g	9%
• Gelatin mass	24 g	4%
• Whipping cream 35% (2)	280 g	49%
• Vanilla	1 pod	

1. Pour the whipping cream (1) into the saucepan. Cut the vanilla pod in half, scrape off the seeds and add them to the cream. Bring the mixture to 60 °C / 140 °F, and then cover the saucepan with cling film or a lid. Let it infuse for 15 minutes.
2. Reheat the mixture, add the gelatin, and stir until it dissolves.
3. Strain the hot mixture into a measuring cup. Add the room-temperature mascarpone and blend everything with a hand blender until smooth.
4. Add the cold cream (2) and mix with a spatula to combine.
5. Transfer the mixture to a clean bowl. Cover it with plastic wrap touching the surface of the cream and place it in the fridge. Leave it there for at least 6 hours, preferably overnight, to stabilize.

STRAWBERRY CONFIT

Ingredients	Total weight: ~ 895 g	100%
• Strawberry puree	280 g	31%
• Raspberry puree	280 g	31%
• Glucose/corn syrup	95 g	11%
• Sugar (1)	118 g	13%
• Pectin NH	12 g	1%
• Sugar (2)	40 g	4%
• Lemon juice	60 g	7%
• Orange blossom water	10 g	1%

1. Add the strawberry and raspberry purees, sugar (1) and glucose to a saucepan. Heat the mixture to 40 °C / 104 °F and mix well.
2. Mix the pectin with the sugar (2). Gradually add this mixture to the warm puree, whisking constantly.
3. Bring everything to a boil while continuously mixing. Let the mixture boil for 2 minutes to activate the pectin.
4. Remove the saucepan from the heat and stir in the lemon juice and orange blossom water.
5. Pour the confit in a clean bowl. Cover it with cling film touching the surface of the confit, and leave it to cool down at room temperature.

WHIPPED ALMOND GANACHE

Ingredients	Total weight: ~ 1005 g	100%
• Whipping cream 35% (1)	230 g	23%
• Inverted sugar/honey	20 g	2%
• Glucose/corn syrup	20 g	2%
• White chocolate 33%	90 g	9%
• Cocoa butter	30 g	3%
• Almond paste	85 g	8%
• Cream cheese 65%	70 g	7%
• Whipping cream 35% (2)	460 g	46%

1. Add the cream (1), inverted sugar and glucose syrup to a saucepan. Bring the mixture to a boil.
2. While the cream mixture is boiling, gently heat the chocolate and cocoa butter in a separate bowl until "half melted". This can be done in short intervals in a microwave or using a water bath. Transfer the mixture to a measuring cup.

| WHIPPED ALMOND GANACHE

3. Pour the hot cream mixture over the chocolate. Let the chocolate melt into the cream for about 1 minute, and then process the mixture with a hand blender.
4. Add the almond paste and cream cheese to the mixture. Blend everything with a hand blender.
5. Finally, add the cold cream (2) to the mixture and process once again until smooth.
6. Transfer the ganache to a bowl. Cover it with cling film touching the surface. Let it sit in the fridge for 6–8 hours to stabilize.

| ASSEMBLY

Ingredients

- Soaked sponge layers
- Chilled strawberry confit
- Stabilized almond ganache

1. Apply ~290 g of the strawberry confit on top of the soaked sponge layers. Spread it evenly using an offset spatula, and then place the cake in the fridge.
2. Whip the ganache at medium speed until it increases in volume and gains a soft yet stable texture.
3. Spread ~500 g of the whipped ganache on top of one of the confit-covered sponge layers. Place the cake in the freezer.
4. Cover the second sponge layer with an acetate sheet and flip it over. Remove the silicone mat and turn the sponge over again so that the confit layer is on top.
5. Cut the second sponge in half and spread ~250 g of the whipped ganache on top of the confit layer. Place the second half of the sponge on top with the striped side facing up. Press down to connect the layers, and then place it in the freezer.
6. Remove the silicone mat from the other sponge layer and spread ~290 g of the confit on top of the ganache. Place it in the freezer until completely stable. Then cut it into two equal parts.
7. Stack the layers on top of one another with the confit layer facing up. Finish by placing the other two sponges (with the striped sides) so that they are facing up. Press down to connect the layers, and then place it in the freezer.

CUTTING AND DECORATING THE LA VIE EN ROSE CAKES

Ingredients

• Frozen assembled layers	
• Chantilly cream	
• Neutral gel	
• Fresh raspberries	Sufficient quantity
• Microgreen	Sufficient quantity

1. Trim off the edges of the layers to make them even.
2. Cut the assembled layers into rectangles measuring 3x13 cm. Make sure to clean the knife with a paper towel after each cut.
3. Transfer the individual cakes to a baking tray.
4. Place the Chantilly cream in the bowl of the stand mixer and, using a whisk attachment, whip it on medium speed until it becomes light and voluminous.
5. Transfer the whipped Chantilly cream into a piping bag fitted with an 11-mm Closed Star tip.
6. Pipe domes of cream along the surface of each cake.
7. Wash the raspberries and pat them dry. Cut them in halves.
8. Heat the neutral gel to 60–70 °C / 140–158 °F before use. Dilute the gel with a little water if necessary.
9. Use a pastry brush to cover each raspberry half with hot neutral gel.
10. Arrange the raspberry halves between the domes of cream and garnish with microgreens.



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