



# FRUIT CUPS



## Trio of Melon / Bigarreau Cherry

### Basic cake mixture

- > Caster sugar 315 g
- > Inverted sugar syrup 35 g
- > Melted butter 100 g
- > Whole eggs (5) 250 g
- > Fleur de sel salt 5 g
- > Type 55 flour 275 g
- > Baking powder 5 g
- > 35% whipping cream 150 g
- > Whisky 50 g
- > **Large three-coloured candied melon cubes 350 g**
- > Whisky to macerate the candied fruit QS

### Low-fat cream cheese

- > Philadelphia cream cheese 220 g
- > 35% whipping cream 100 g
- > Non-starch icing sugar 70 g
- > Kirsch QS

### Soaking syrup

- > Water 500 g
- > Caster sugar 250 g
- > Zest of 1 orange
- > Zest of 1 lemon
- > Black tea bag 1
- > Black peppercorns 5
- > Bay leaves 2
- > Mint leaves 5

### Finishing

- > A low-fat cream cheese rosette on each cake
- > **Three-coloured candied melon cubes**
- > **Half candied red bigarreau cherries**

### 1 > Basic cake mixture

- ▮ Macerate the candied fruits in the whisky for 24 hours.
- ▮ The day of making the cakes, drain the candied fruits.
- ▮ Dissolve the salt into the eggs.
- ▮ Beat the sugars and the melted butter together using a whisk.
- ▮ Then, in three parts, fold in the eggs at room temperature.
- ▮ Sieve together the flour and baking powder.
- ▮ Coat the candied fruit in the flour and baking powder mixture.
- ▮ Fold the flour and baking powder into the wet mixture.
- ▮ Next add the cream and whisky.

### 2 > Low-fat cream cheese

- ▮ Soften the cheese together with the icing sugar using the beater blade in the mixer.
- ▮ Whip the cream until you obtain the consistency of Chantilly cream.
- ▮ Fold the cream into the cheese at the same time as the liqueur.
- ▮ Chill in the refrigerator or use immediately.

### 3 > Assembly

- ▮ Pour the mixture into the silicone cone moulds.

### 4 > Baking

- ▮ Cover with a sheet of greaseproof paper and then with a baking tray.
- ▮ Bake immediately for 12 minutes in a fan-assisted oven preheated to 160°C.
- ▮ Leave to cool, then set in a blast chiller before removing from the moulds.



### 5 > Soaking

- ▮ Bring the sugar and water to the boil.
- ▮ Take the mixture off the heat and add the flavourings. Leave to infuse for 15 minutes.
- ▮ Pass through a chinois. Chill in the refrigerator.

### 6 > Finishing

- ▮ Lightly soak the cupcakes in the syrup.
- ▮ Drain on a wire rack.
- ▮ Decorate with the low-fat cream cheese.
- ▮ Place half a red bigarreau cherry in the centre and surround it with a sprinkling of three-coloured candied melon cubes.

### The little extras of candied fruit



- ▮ *These fruits bring crunch and look original and stable without the need for any coating.*





# GLASGOW CUPS

Fig / Bigarreau Cherry / Whisky

## Plain cake base

- > Butter 225 g
- > Eggs 300 g
- > Icing sugar 250 g
- > Type 45 flour 300 g
- > Baking powder 10 g

## Spiced cupcakes (makes 4)

- > Plain cake mixture 250 g
- > **Whole candied figs 100 g**
- > **Candied green bigarreau cherries 50 g**
- > **Candied red bigarreau cherries 50 g**
- > Whisky 30 g
- > Ground ginger 3 g

## Ginger cream cheese

- > Crème pâtissière 100 g
- > Philadelphia 160 g
- > Ground ginger 2 g
- > **Candied ginger slices (chopped) 20 g**
- > Whisky 5 g

## Finishing

- > **Whole candied figs, to taste**
- > **Candied green bigarreau cherries, to taste**
- > **Candied red bigarreau cherries, to taste**
- > **Candied ginger slices, to taste**

- ▮ Add the ground ginger, the mixed candied ginger pieces and the whisky.
- ▮ Mix the mixture until you obtain an even consistency.
- ▮ Spoon into a piping bag fitted with a star nozzle and chill in the refrigerator.

## 6 > Finishing

- ▮ Decorate the Glasgow Cups with a pretty cream cheese rosette.
- ▮ Evenly distribute several bigarreau cherries, fig quarters and a ginger slice on each cake.

## The little extras of candied fruit

- ▮ *A colourful and easy-to-make decoration that is stable even without a glaze (organoleptic and microbiological stability).*



## 1 > Plain cake batter

- ▮ Cream together the butter and the icing sugar using the beater blade in the mixer.
- ▮ Sieve together the flour and the baking powder then add the eggs.
- ▮ Mix the mixture until you obtain an even consistency. Chill in the refrigerator.

## 2 > Spiced cupcake batter

- ▮ Chop the figs into big chunks.
- ▮ Leave the candied fruits to macerate in the whisky for 30 minutes.
- ▮ Carefully stir the macerated candied fruits into the cake mixture.
- ▮ Spoon into a piping bag without a nozzle and chill in the refrigerator.

## 3 > Assembly

- ▮ Spoon the spiced cupcake batter into a pyramid mould, right to the top.

## 4 > Baking

- ▮ Bake in a preheated fan-assisted oven at 150°C.
- ▮ Leave the Cupcakes to cool down completely before removing from the moulds.

## 5 > Ginger cream cheese

- ▮ Emulsify the crème pâtissière with the Philadelphia for around 2 minutes using the whisk attachment in the mixer.



Whole candied figs



Candied green bigarreau cherries



Candied red bigarreau cherries



Candied ginger slices





# SERGEANT PEPPER CAKES



Chocolate / Pear / Sichuan Pepper

## Chocolate cake base

- > Eggs 360 g
- > Caster sugar 500 g
- > Melted butter 145 g
- > Cocoa powder 90 g
- > Type 45 flour 260 g
- > Baking powder 7 g
- > Double cream 215 g
- > Dark 70% chocolate (broken into small pieces) 125 g
- > Fine salt 3 g

## Spiced cupcakes (makes 8)

- > Chocolate cake mixture 300 g
- > **Candied red pears 8 pieces**
- > Sichuan pepper 5 g

## Sichuan crème mousseline

- > Crème pâtissière 190 g
- > Butter 50 g
- > Sichuan pepper 2 g

## Finishing

- > **Candied red pears 8 pieces**
- > Sichuan pepper, to taste

## 1 > Chocolate cake mix

- Mix together the eggs, sugar, salt and double cream.
- Sieve together the flour, cocoa powder and baking powder.
- Next add the mixed flour, cocoa and baking powder mixture to the wet mixture.
- Add the melted butter and finally the dark 70% chocolate broken into small pieces.
- Mix the mixture until you obtain an even consistency.
- Chill in the refrigerator

## 2 > Spiced cupcake batter

- Crack the Sichuan pepper and keep a little aside for the finish.
- Stir the cracked pepper into the chocolate cake batter.
- Mix the mixture until you obtain an even consistency.
- Spoon into a piping bag fitted with a round nozzle and chill in the refrigerator.

## 3 > Assembly

- Slice the pears into even quarters, remove the core and arrange four quarters in the bottom of each pyramid mould.
- Keep the remaining red pear quarters for the finish.
- Pour the spiced cake mixture to the brim of the mould.

Candied red pears



## 4 > Baking

- Bake in a preheated oven at 150°C.
- Turn out onto a wire rack. Leave to cool.

## 5 > Sichuan crème mousseline

- Emulsify the crème pâtissière with the Philadelphia for around 2 minutes using the whisk attachment in the mixer. Add the cracked Sichuan pepper and spoon the mixture into a piping bag fitted with a star nozzle and chill it in the refrigerator.

## 6 > Finishing

- Add a pretty rosette of Sichuan crème mousseline on each then arrange pear quarters on the cream and sprinkle a pinch of Sichuan pepper on top.

## The little extras of candied fruit

- The intense flavours of the citrus brings a pleasant bitter taste that marries well with the nori tea.





# GIRLY VANILLA



## Chocolate / Orange / Vanilla

### Chocolate cake base

- > Eggs 360 g
- > Caster sugar 500 g
- > Melted butter 145 g
- > Cocoa powder 90 g
- > Type 45 flour 260 g
- > Baking powder 7 g
- > Double cream 215 g
- > Dark 70% chocolate (broken into small pieces) 125 g
- > Fine salt 3 g

### Cupcakes (6 pyramids or 15 muffins)

- > Chocolate cake mixture 300 g
- > **Candied orange paste 150 g**
- > Vanilla pods 2
- > **Candied orange peel cubes 50 g**

### Orange & Vanilla Cream Cheese

- > Crème pâtissière 100 g
- > Cream cheese 160 g
- > Orange paste 50 g
- > Vanilla pods 1

### Finishing

- > **Candied orange peel cubes, to taste**
- > Effervescent sugar, to taste
- > Orange zest, to taste
- > Grated orange, to taste

## 1 > Chocolate cake mix

- Mix together the eggs, sugar, salt and double cream.
- Sieve together the flour, cocoa powder and baking powder.
- Next add the mixed flour, cocoa and baking powder mixture to the egg mixture.
- Add the melted butter and finally the dark 70% chocolate broken into small pieces.
- Mix the mixture until you obtain an even consistency.
- Chill in the refrigerator.

## 2 > Cupcake batter

- Fold the orange paste and the vanilla seeds into the chocolate cake mixture.
- Mix the mixture until you obtain an even consistency.
- Spoon into a piping bag fitted with a round nozzle and chill in the refrigerator.

## 3 > Assembly

- Pour the cupcake mixture to the brim of the pyramid mould using a piping bag fitted with a round nozzle.

## 4 > Baking

- Bake in a preheated oven at 150°C.
- Turn out the cakes onto a wire rack. Leave to cool.

Candied orange peel cubes



Candied orange paste



## 5 > Orange & Vanilla Cream Cheese

- Emulsify the crème pâtissière with the cream cheese, the orange paste and the vanilla seeds for around 2 minutes using the beater blade until you obtain an even consistency.
- Spoon into a piping bag fitted with a round nozzle and chill in the refrigerator.

## 6 > Finishing

- Using the piping bag, add a pretty rosette of Orange & Vanilla Cream Cheese on each Cupcake then sprinkle cubes of candied orange peel, popping sugar and a little orange zest over the top.

### The little extras of candied fruit



- The candied pear gives the cakes an intense red colour and stable decoration plus a crunchy texture.**





# CUPS OF TEA



## Green Tea / Nori / Citrus

### Plain cake base

- > Butter 225 g
- > Eggs 300 g
- > Icing sugar 250 g
- > Type 45 flour 300 g
- > Baking powder 10 g

### Spiced Cupcakes (makes 10)

- > Plain cake mixture 300 g
- > Powdered green tea 10 g
- > Nori seaweed 2 g
- > **Candied citron peel cubes 70 g**
- > **Candied lemon peel cubes 70 g**
- > Sansho pepper 7 g
- > Yuzu juice 10 g

### Low-fat Shiso & Yuzu Cream

- > Crème pâtissière 100 g
- > Philadelphia 160 g
- > Yuzu juice 20 g
- > Green shiso 5 g

### Finishing

- > Nori, to taste
- > Purple shiso, to taste
- > Green shiso, to taste

### 1 > Cake batter

- ▮ Cream together the butter and the icing sugar using the beater blade in the mixer.
- ▮ Sieve together the flour and the baking powder then add the eggs.
- ▮ Mix the mixture until you obtain an even consistency. Chill in the refrigerator.

### 2 > Spiced Cupcake Batter

- ▮ Cut the nori seaweed into 2 cm squares.
- ▮ Season the candied citrus with the yuzu juice.
- ▮ Gently mix together the green tea and nori seaweed into the cake batter then add the candied fruits and the cracked sansho pepper.
- ▮ Spoon into a piping bag fitted with a round nozzle and chill in the refrigerator.

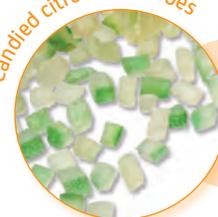
### 3 > Assembly

- ▮ Spoon the batter into half-sphere moulds.

### 4 > Baking

- ▮ Bake in a preheated fan-assisted oven at 150°C for 15 minutes.
- ▮ Leave the Cupcakes to cool down completely.

Candied citron peel cubes



Candied lemon peel cubes



### 5 > Low-fat Shiso & Yuzu Cream

- ▮ Emulsify the crème pâtissière with the Philadelphia for around 2 minutes using the whisk attachment in the mixer, and add the chopped shiso and yuzu juice.
- ▮ Mix the mixture until you obtain an even consistency.
- ▮ Spoon into a piping bag fitted with a star nozzle and chill in the refrigerator.

### 6 > Finishing

- ▮ Cut the nori seaweed into 2 cm squares.
- ▮ Using a piping bag, add a pretty rosette of shiso-yuzu low-fat cream on each Spiced Cupcake, then add a square of nori seaweed and top with green and purple shiso.

### The little extras of candied fruit



- ▮ *The intense flavours of the orange paste and crunch of the candied peel is a fresh take on the classic orange and chocolate combination.*

