



CHOCO-COPPER INGOTS



Duo of red and green bigarreau cherries

Basic cake mixture

- > Non-starch icing sugar 135 g
- > Inverted sugar syrup 15 g
- > Egg yolks 60 g
- > Egg whites 90 g
- > Zest of 1 orange
- > Type 55 flour 100 g
- > Baking powder 5 g
- > Softened butter 120 g
- > **Candied red bigarreau cherries 200 g**
- > **Candied green bigarreau cherries 200 g**
- > Dark rum 50 g

Finishing

- > Chocolate couverture 150 g
- > Sparkling copper spray QS
- > Whole candied fruit for decoration

1 > Basic cake mixture

- ▮ Macerate the different candied fruits in the rum at least 24 hours in advance.
- ▮ Drain the candied fruits and keep the rum.
- ▮ Beat the butter with both kinds of sugar and the orange zest.
- ▮ Whisk in the egg yolks, in two parts.
- ▮ Sieve together the flour and baking powder over the wet mixture but do not mix together yet.
- ▮ Add the candied fruits and coat them in the flour.
- ▮ Whisk the egg whites to stiff peaks, pour over the mixture and add the rum, being careful not to deflate the egg whites, then mix all the ingredients together until you obtain an even consistency.

2 > Assembly

- ▮ Pour the mixture into 16 cm long cake tins lined with silicone coated paper.



3 > Baking

- ▮ Bake in an oven preheated to 170°C for about 35 minutes.
- ▮ Remove from the moulds and keep the paper.
- ▮ Leave to cool for 5 minutes, remove the paper and set in a blast chiller.

4 > Finishing

- ▮ When the cakes have come back to room temperature, cover with 66% dark chocolate couverture melted at 40°C.
- ▮ Let the couverture set before brushing the sparkling copper over the chocolate surface using a pastry brush.
- ▮ If desired, decorate the cakes with red bigarreau cherries or whole candied fruits.

The little extras of candied fruit



- ▮ Including whole red and green bigarreau cherries gives the cake a very original look when sliced.





CITRUS TRIO



Citron Cake

- > Icing sugar 140 g
- > Inverted sugar syrup 30 g
- > Softened butter 200 g
- > Eggs 4
- > Milk 70 g
- > Flour 270 g
- > Baking powder 10 g
- > **Candied citron peel cubes 200 g**
- > Citron syrup 100 g

Orange Cake

- > Icing sugar 140 g
- > Inverted sugar syrup 30 g
- > Softened butter 200 g
- > Eggs 4
- > Milk 70 g
- > Flour 270 g
- > Baking powder 10 g
- > **Candied orange peel cubes 200 g**
- > Grand Marnier 30 g

Lemon Cake

- > Icing sugar 140 g
- > Inverted sugar syrup 30 g
- > Softened butter 200 g
- > Eggs 4
- > Milk 70 g
- > Flour 270 g
- > Baking powder 10 g
- > **Candied lemon peel cubes 200 g**
- > Whisky 30 g

Orange Marmalade

- > **Candied orange paste 200 g**
- > Orange juice 100 g
- > Pectin NH 4 g
- > Sugar 40 g

Citron / Lemon / Orange

1 > Citron Cake

- Leave the various candied fruits to macerate in the syrup or alcohol overnight in the refrigerator.
- Cream the icing sugar and the inverted sugar syrup with the softened butter using the beater blade in the mixer. Speed 4 for around 2 minutes.
- Emulsify with all the eggs. Speed 4 for around 3 minutes.
- If necessary, scrape the mixture from the sides of the bowl using a spatula while emulsifying.
- Add the flour at low speed and fold into the mixture. Maximum speed for around 1 minute.
- Lastly add the fruit and alcohol at low speed and then mix all the ingredients together at maximum speed for around 1 minute.
- Pour into a rimmed baking tray and bake in an oven preheated to 170°C for 15 minutes.
- Repeat the method for the other cakes.

2 > Orange marmalade

- Bring the purée, glucose, inverted sugar syrup and half the sugar to the boil.
- Add the rest of the sugar with the pectin and bring back to the boil.
- Mix in the candied orange paste and the orange juice at the end of cooking.
- Chill in the refrigerator until needed.

3 > Assembly

- Bake in a rimmed baking tray lined with silicone coated paper.
- Repeat the method for the other cakes.

4 > Baking

- Pour into a rimmed baking tray and bake in an oven preheated to 170°C for 15 minutes.
- Repeat the method for the other cakes.

5 > Finishing

- To assemble, spread a thin layer of orange marmalade over the Citron Cake.
- Repeat with the Orange and Lemon Cakes.
- Over this, spread a thin layer of almond paste 33%.
- Decorate with sparkling powder using a pastry brush and then candied fruit.

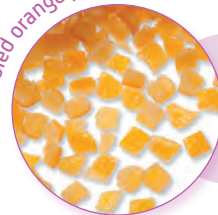
Candied citron peel cubes



Candied lemon peel cubes



Candied orange peel cubes



The little extras of candied fruit



- The orange paste offers a fast and easy way to make marmalade.
- The citrus cubes bring crunch, intense flavour and sweetness.





Amarena cherries



Dessert Cake



MORELLACHIOS

Amarena cherries

Pistachio cake

- > Eggs 200 g
- > Sugar 260 g
- > Cream 105 g
- > Flour 200 g
- > Baking powder 4 g
- > Butter 50 g
- > Pistachio paste 208 g

Morello cherry compote

- > Morello cherry purée 400 g
- > **Amarena cherries 100 g**
- > Pectin NH 7 g
- > Sugar 50 g
- > Glucose 55 g
- > Inverted sugar syrup 25 g

1 > Pistachio cake

- ▮ Mix together the ingredients in order.
- ▮ Mix.

2 > Morello cherry compote

- ▮ Bring the purée, glucose, inverted sugar syrup and half the sugar to the boil.
- ▮ Add the rest of the sugar with the pectin and bring back to the boil.
- ▮ Mix in the amarena cherries at the end of cooking.
- ▮ Chill in the refrigerator until needed.

3 > Assembly

- ▮ Bake in a rimmed baking tray lined with silicone coated paper.
- ▮ Repeat the method for the other cakes.

4 > Baking

- ▮ Bake in an oven preheated to 170°C for 10 minutes.

5 > Finishing

- ▮ To assemble, spread a layer of morello cherry compote over the pistachio cake.
- ▮ Repeat with the second cake layer.
- ▮ Over this spread a thin layer of neutral glaze and decorate with amarena cherries and crushed pistachios.

The little extras of candied fruit



- ▮ *Using amarena cherry syrup is a quick and easy way to make a cherry compote.*
- ▮ *The amarena cherries add crunch and fruitiness to this recipe.*

