



# LOLLIPOP TRIO



## Plain cake base

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

## Lollipop cakes (makes 48)

- > Plain cake batter 200 g
- > Carrot purée 75 g
- > **Candied pineapple slices 75 g**
- > **Candied red bigarreau cherries 75 g**
- > Ground cinnamon 1.5 g

## Cinnamon cream cheese

- > Crème pâtissière 100 g
- > Philadelphia 160 g
- > Ground cinnamon 3 g
- > **Candied red bigarreau cherries (chopped) 30 g**

## Finishing

- > **Candied red bigarreau cherries, to taste**
- > **Candied pineapple slices, 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 baking powder and add to the wet mixture, followed by the eggs.
- ▮ Mix the mixture until you obtain an even consistency. Chill in the refrigerator.

## 2 > Lollipop cake batter

- ▮ Chop the pineapple slices into small cubes, drain the bigarreau cherries, keeping the juice for the cinnamon crime mousseline to finish.
- ▮ Gently fold the carrot purée into the cake mixture then add the ground cinnamon and candied pineapple cubes.
- ▮ Spoon into a piping bag fitted with a round nozzle and chill in the refrigerator.

## 3 > Assembly

- ▮ Spoon the batter into mini cone moulds.
- ▮ Top each one with half a candied red bigarreau cherry.

Candied red bigarreau cherries



Candied pineapple slices



## 4 > Baking

- ▮ Bake in a preheated fan-assisted oven at 150°C for 6 minutes.
- ▮ Cool completely and quickly in a chiller unit and then remove from the moulds.

## 5 > Cinnamon cream cheese

- ▮ Emulsify the crème pâtissière with the Philadelphia for around 2 minutes using the whisk attachment in the mixer, then add the cinnamon and the chopped candied red bigarreau cherries.
- ▮ 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

- ▮ Halve the bigarreau cherries and slice the pineapple slices into even triangles using a paring knife.
- ▮ Use food picks as lollipop sticks.
- ▮ Using a piping bag, add a rosette of Cinnamon Cream Cheese on each Lollipop and garnish with a pineapple triangle and half a cherry.

## The little extras of candied fruit



- ▮ *The three-coloured melon cubes add crunch, are visually eye-catching and are stable without the need for a glaze.*





# LOLLI'SCOTS



Melon / Whisky / Bigarreau Cherry / Citrus

## Basic cake mixture

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

## Low-fat cream cheese

- > Cream cheese 220 g
- > 35% whipping cream 100 g
- > Non-starch icing sugar 70 g

## Soaking syrup

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

## Finishing

- > Low-fat cream cheese in rosettes on the cakes
- > **Three-coloured candied melon cubes**
- > **Candied half bigarreau cherries and red bigarreau cherries**

## 1 > Basic cake mixture

- | Macerate the candied fruits in the orange juice for at least 24 hours.
- | The day of making the cakes, drain the candied fruits.
- | Dissolve the salt into the eggs.
- | Beat together the sugars and the melted butter 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 previous mixture.
- | Next add the cream and orange juice.

## 2 > Low-fat cream cheese

- | Soften the cheese with the icing sugar using the beater blade in the mixer.
- | Whip the cream until you obtain the consistency of Chantilly cream.
- | Fold in the cream and cheese mixture.
- | Leave to chill or use immediately.

## 3 > Assembly

- | Pour the mixture into the mini silicone cone moulds.

## 4 > Baking

- | Cover with a sheet of greaseproof paper and then with a baking tray.
- | Bake immediately for 10 minutes in a fan-assisted oven preheated to 160°C.
- | Leave to cool, then set in a blast chiller before removing from the moulds.

Candied red bigarreau cherries



Three-coloured candied melon cubes



## 5 > Soaking

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

## 6 > Finishing

- | Lightly soak the Lollipops in the syrup.
- | Drain on a wire rack.
- | Decorate with rosettes of low-fat cream cheese using a piping bag fitted with a star nozzle.
- | In the centre, place half a candied red bigarreau cherry.
- | Pierce with a lollipop stick and arrange on a display.

## The little extras of candied fruit

- | **Used as decoration, the red bigarreau cherries stay bright and shiny even without any extra glaze.**
- | **The sweet and crunchy candied pineapple goes very well with the carrot cake.**

