

LEMON-BLUEBERRY ENTREMET CAKE

(from the Bewitching Kitchen)

equipment needed:

Silikomart Universo mold (or a springform type pan with 8 inches in diameter) round cake ring, around 7 inches (to cut cookie base)

for the cookie base:

80 g of softened butter
65 g powdered sugar
5 g vanilla sugar
1/8 teaspoon vanilla extract
2 egg yolks
90 g all purpose-flour
10 g almond flour
1/4 teaspoon of baking powder

Heat the oven to 350 F. In a bowl beat the butter, the powdered sugar and the vanilla sugar until light and fluffy. Add the egg yolks, one by one, constantly beating. In another bowl sift the flour and baking powder and add to the previous mixture. Finally, add the almond flour. Stir very well. The dough does not get too thick or too liquid, the texture must be creamy.

Spread the dough as a circle, about 1/8 inch thick, smooth the surface with a spatula. Bake for about 15 minutes (depending on the oven) or until golden brown. Remove from oven and let cool slightly. Then, cut a circle just slightly smaller than the diameter of your silicone mold. Make sure it fits snugly into the opening of the mold.

for the chocolate genoise:

113 g unsalted butter
2 tsp vanilla extract
140 g cake flour
55 g Dutch process cocoa powder
8 large eggs
225 g granulated sugar

Heat the oven to 350 F. Line the bottom of two 8" cake pans with a parchment round. Melt the butter in a small saucepan, transfer to a bowl and reserve.

Sift together the flour and cocoa, set aside. Put the eggs and sugar in a mixer bowl. Set the bowl over a pan of simmering water and whisk until the eggs are

lukewarm. Put the bowl onto the mixer and whisk until the eggs are tripled in volume.

Sift half the flour/cocoa over the egg mixture and use a balloon whisk to fold, repeat with the remaining flour/cocoa. Whisk a little bit of the batter into the melted butter, and add the vanilla extract. Fold the butter mixture into the rest of the batter. Fold gently to avoid deflating the mixture too much. Divide the batter evenly between the pans.

Bake until the cake springs back when pressed in the center, about 30 minutes. Cool in the pan for 10 minutes before turning out onto a cooling rack. Slice the cake in half lengthwise to the thickness you want for your entremet. I cut it a little less than 1 inch thick. Leftover cake can be frozen for a few months, well-wrapped in plastic.

for the blueberry insert:

150 g blueberry puree (blueberries processed in food processor until reasonably smooth)

6 g gelatin (Gold, about 3 sheets)

16 g granulated sugar

2 drops bergamot essence oil (optional)

Add the gelatin sheets into a bowl with very cold water and let it sit for 10 minutes. In a small sauce pan, cook the blueberry puree with the sugar until the sugar is fully dissolved. Add the bergamot essence, check that the temperature is below 175 F, then add the softened gelatin sheets, well-drained from the water. Mix well.

Add the puree inside a 7 inch cake ring lined with plastic wrap and placed over a baking sheet and freeze it. You can also use any other type of mold you like, as long as it is smaller than the Silikomart mold used to assemble the entremet later. Also keep in mind that you'll need to easily un-mold the blueberry compote after it's frozen solid, so choose your gadget carefully. You can leave it in the freezer for 3 hours or several days.

When the compote is frozen, place a layer of genoise chocolate cake on top of it, press gently to form the final insert of the entremet.

for the lemon mousse:

2 eggs

juice of 2 lemons

100 g granulated sugar

30 g butter, cold

6 g gelatin (Gold, about 3 sheets)

280 g whipping cream

Place the gelatin sheets inside a bowl with cold water and leave it for 10 minutes.

In a sauce pan, preferably non-stick, add the eggs, sugar and lemon juice. Cook stirring often over gently heat, until it thickens slightly . Aim at a temperature of 170 F, do not let it go higher than that, or you will scramble the eggs and ruin it completely.

Remove from the heat, pass it through a sieve into a glass bowl. Once the temperature is below 175 F, add the gelatin and the pieces of cold butter. Mix gently. Put a plastic over the surface and allow it to cool to room temperature.

Once it is almost cooled, beat the whipping cream to soft consistency. Add it to the lemon curd, folding it gently. Your mousse is ready to use.

for the yellow mirror glaze:

100 g glucose

100 g granulated sugar

100 g white chocolate, cut in small pieces

50 g water

65 g condensed, sweetened milk

6 g gelatin (about 3 sheets)

1/2 tsp titanium oxide (optional, but worth it)

yellow food dye

Place the gelatin sheets inside a bowl with cold water for 10 minutes as you prepare the other ingredients.

In a sauce pan, heat the glucose, sugar and water until boiling. Make sure the sugar is fully dissolved. Let it cool slightly, and add to a bowl with the white chocolate in small pieces. After a few minutes, use a spatula to dissolve the chocolate. Add the gelatin and the condensed milk, and mix gently, try to avoid incorporating air bubbles. Add the titanium oxide and the yellow food dye.

Place the mixture in a tall, plastic container and use an immersion blender to fully emulsify the glaze. At this point, you can either wait for it to cool to the pouring temperature (about 96 F), or place it in the fridge overnight, with plastic film touching the surface. In both cases, right before glazing the cake, pass the mixture through a fine sieve to burst any small bubbles that might interfere with the mirror effect.

for the spider web effect:

2 tablespoons neutral glaze (store-bought or prepared from scratch, recipe here)
purple food dye

Heat the neutral glaze to 150 F. Add the purple color. Mix well. Keep hot until needed, with a hot spatula ready to go.

FINAL ASSEMBLY: The dessert is assembled inverted, that is the top will be at the bottom of the Silikomart mold. Start by spreading about 1/3 of the lemon mousse inside the Universo mold. Make sure to use the back of a spoon to smooth the sides of the mousse all around, to avoid large bubbles to stay near the surface.

Remove the blueberry-genoise insert from the freezer and place it gently over the mousse, with the cake facing up. Add a little more mousse all around the sides, then finish with the cookie layer. Use any leftover mousse to fill all gaps, press the cookie gently to make it leveled with the opening of the mold. Wrap it all in plastic and freeze at least 6 hours, preferably overnight.

Have the yellow mirror glaze at 96 F, with bubbles removed by sieving. Have the purple neutral glaze ready at 150 F. Un-mold the frozen cake, place it elevated over a rack so that the glaze can freely drip from the sides. Smooth the surface with your hands, but work quickly to avoid condensation of water on the surface. Pour the yellow glaze on a circular motion, making sure all cake is covered by glaze. Immediately grab some purple neutral glaze with the hot spatula and smear over the surface, preferably a little off-center. The effect will depend on many factors, including how much pressure you apply to the spatula, and the temperature differential between the two color glazes. Once the glaze stops dripping, you can use a knife to clean the bottom, and carefully move it to a serving platter. Defrost it in the fridge for at least 2 hours before serving. Use a hot knife to slice into pieces.