

### ***CHERRY AND PISTACHIO MINI-ENTREMET CAKE***

(from the Bewitching Kitchen)

*for the cherry-pistachio centers:*

20 g egg yolk

8 g caster sugar

3 g cornstarch

20 g milk

60 g whipping cream

10 g pistachio paste

4 Amarena cherries in syrup

Heat the oven to 200F (yes, very low temperature). In a small bowl, whisk the egg yolk with the sugar and cornstarch. Put the milk, cream and pistachio paste in a saucepan and heat while whisking. As soon as it boils, pour it over the egg yolk mixture and whisk. Put one cherry in each of 4 holes of a small half-sphere mold (about 1 inch in diameter). Pour over the pistachio mixture. Bake for 30 minutes, or until the center is almost fully set. Cool to room temperature, then freeze for several hours to overnight, to be able to un-mold them.

*for the sponge:*

70 g icing sugar

70 g almond meal

100 g egg

10 g all-purpose flour

10 g pistachio paste

70g egg white

10g granulated sugar

melted white chocolate for brushing cake circles

Heat the oven to 375F. Using a KitchenAid mixer, whip together the icing sugar, almond meal and the eggs. The mixture should double in volume, so whip it for at least 8 minutes. Reserve.

Make a meringue, gently beating the egg white until soft peaks form. Increase the speed of the mixer and add the sugar, a little bit at a time. Beat until firm peaks form. Fold one-third of the meringue into the whipped egg mixture, followed by the flour. When the mixture is smooth, gently fold in the remaining meringue. Spread the mixture on a half-sheet pan covered with parchment paper and smooth the surface with an off-set spatula. Bake for about 10 minutes, until dry to the touch. Dust a sheet of baking paper with a little powdered sugar and invert the baked sponge over it. Peel off the parchment paper that it baked on. Using two biscuit cutters, cut out 4 discs

that will fit inside the mold that will hold the dessert, and 4 discs that will fit inside the little mold used for the cherry inserts. Melt the white chocolate and apply a very thin coat over one side of the larger piece of sponge. Reserve.

*for the mascarpone mousse:*

6 g Platinum gelatin (3 sheets)

80 ml whipping cream

55 g egg yolks

80 g granulated sugar

160 g mascarpone cheese

1/4 tsp vanilla paste

320 g heavy cream

Bloom the gelatin in cold water for 10 minutes. Combine egg yolks with sugar, whisking well and set aside. In a saucepan, heat 80 ml of cream until it boils. Remove from heat, and slowly pour a bit of the hot liquid into the egg yolk mixture, to temper it gently. Add the rest of the cream and transfer all the mixture to a saucepan.

Over low heat, cook until 180 F stirring constantly. Remove from heat, drain the gelatin, and add to the mixture, stirring until completely dissolved. Let the mixture cool down to around 140 F. Add the mascarpone cheese, mix until the cheese is incorporated. Process with a hand mixer, to emulsify. Add the vanilla paste, and let it cool to around 95 F. Meanwhile, whip the 320 ml of cream to soft peaks. Incorporate the cream gradually to the mascarpone mixture.

**ASSEMBLE THE DESSERTS.** Place a small amount of mascarpone mousse inside each of 4 cavities of a semi-sphere silicone mold (3 to 3.2 inches in diameter). Drop the cherry insert inside. Place the small circle of sponge on top. Cover the cavity with mousse, leaving a little space on the top, so you can place the larger circle of sponge on top, with the chocolate painted side facing up. Smooth the surface, adding a little more mousse if needed. Freeze overnight, or for a minimum of 6 hours.

*for mirror glaze:*

3 sheets Platinum grade sheet gelatin

120ml water

150 g liquid glucose

150 g granulated or caster sugar

1 tsp agar-agar

100 g condensed milk

150 g white chocolate, chopped fairly small

½ tsp titanium oxide (optional, but advisable)

red and purple gel food coloring

Prism powder to sprinkle in the end (optional)

Put the water, sugar, liquid glucose and agar-agar in a small pan and bring to simmering point, stirring occasionally to dissolve the sugar. Remove from the heat and let it stand for about 5 minutes. This is the base syrup for the glaze. Meanwhile, soak the gelatin in some cold water for about 5 minutes. Squeeze out the excess water and stir into the hot water, sugar and liquid glucose mixture to dissolve. Stir in the condensed milk and the titanium oxide.

Put the chocolate in a medium bowl and pour this hot mixture slowly over the chocolate, stirring gently to melt it, avoid making bubbles. Add the red and purple food gel dye. A stick immersion blender works great, but you must keep the blades fully submerged at all times. If bubbles are present, pass the mixture through a fine sieve.

The ideal temperature to glaze is 92 to 94 F. Un-mold the cakes, immediately pour the mirror glaze over the frozen surface. Sprinkle with Prism powder or golden luster powder. Cake should sit in the fridge for a couple of hours before serving.