

Green Forest.



For the matcha cake

500 g green matcha tea cake
170 g eggs
150 g sunflower oil
100 g water

For the kirsch syrup

150 g water
150 g sugar
90 g kirsch

For the red cherry compote

500 g fruitful red cherry
50 g water
1,5 pcs gelatin sheet
10 g tarragon

For the fruit filling

300 g fruitful lemon
300 g presta lemon

For the white chocolate mousse

450 g milk
15 g gelatin sheet
225 g meringue
750 g casa cream 35%
300 g arabesque white 30%
60 g grue de cacao

For the meringue

75 g bianca GR
110 g water at 70°C
110 g sugar

For the glaze

520 g inverted sugar syrup
300 g paletta cold gel neutral
5,5 pcs gelatin sheet
240 g casa cream 35%
450 g arabesque white 30%
green colour fat soluble

For the shortcrust

162 g icing sugar
216 g butter 82%
3 g salt
54 g almond powder
90 g eggs
423 g flour

For the glaze

100 g water
100 g eldorado
400 g paletta- cold gel neutral

For the decoration

200 g arabesque dark 70%

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For the matcha sponge

- Mix at medium speed for 5 minutes with a whisk
- Serve 40 g in the molds
- Bake at 160°C for 10 mins
- Freeze and finish with the kirsch syrup.

For the kirsch syrup

- Boil the water and the sugar for 2 minutes
- Cool down
- Mix with the kirsch

For the red cherry compote

- Soften the gelatin sheet in cold water
- Heat up the fruitful red cherry with the water and ruffle
- Use a blender to mix the tarragon with the rest of the mix
- Add both mixes in a pot at 40°C and add the gelatin sheets
- Shape with a silicon mold

For the fruit filling

- Homogenize both ingredients
- Serve with a piping bag

For the white chocolate mousse

- Heat up the milk
- Heat up the grue de cacao, pour in the milk and cover for 15 mins
- Mix the ingredients for the meringue in high speed
- Mix gently the heavy cream
- Ruffle the milk and add until 450 g, heat up and add the gelatin sheets
- Homogenize with the meringue and add the whipped cream
- Put in the fridge for 10 minutes and serve in the molds

For the glaze

- Soften the gelatin sheet
- Heat up the heavy cream
- Melt the chocolate
- Mix with a hand blender and add the colour

For the shortcrust

- Dehydrate the almond powder at 150°C for 5 minutes
- Mix the icing sugar with the butter and the salt
- Add slowly the eggs
- When almond powder cools down, sieve the flour & put in the mixer
- Roll out the dough to a thickness of 2mm and rest for 10 minutes
- Cut and bake at 150°C for about 20 minutes