



PROFESSIONAL

RASPBERRY, YOGHURT & WHITE CHOCOLATE ENTREMET



AVONMORE
PROFESSIONAL
PRODUCTS USED



Avonmore Professional
35.1% Whipping Cream

SERVES 10-12

INGREDIENTS LIST

Raspberry Mousse Centre

- 500ml Whipping Cream (35.1% Fat)
- 65g sugar
- 2 leaves of gelatine
- 100ml raspberry puree

Almond Jaconde Sponge

- 75g almond powder
- 75g icing sugar
- 20g flour
- 2 eggs
- 15g sugar
- 60g whites
- 15g butter

Cream Cheese Mousse

- 70ml milk (3.5% Fat)
- 50g sugar
- 80g egg yolks
- 4L gelatine
- 250g cream cheese
- 350ml Whipping Cream (35.1% Fat)

Raspberry Jelly Centres

- 2.5 leaves gelatine
- 100g raspberry puree
- 50ml water
- 30g sugar

White Chocolate Yoghurt Glaze

- 200g natural yoghurt
- 150g Whipping Cream (35.1% Fat)
- 75g glucose
- 2 gelatine leaves
- 100g white chocolate, roughly chopped

Tempered White Chocolate Discs

- 200g white chocolate, roughly chopped
- 2g cocoa butter

Assembly

- Freeze dried raspberries
- Dried rosebuds or petals

THE RECIPE, STEP BY STEP

ELEMENTS:

- 01 Raspberry Mousse Centre
- 02 Almond Jaconde Sponge
- 03 Tempered White Chocolate Discs
- 04 Raspberry Jelly Centre
- 05 White Chocolate Yoghurt Glaze
- 06 Cream Cheese Mousse

01

Raspberry Mousse Centre

1. Put 100ml of the cream into a small saucepan with the sugar and the raspberry puree. Put on a medium heat and bring to the boil to dissolve the sugar. Meanwhile, place the gelatine leaves in a small bowl of cold water for a few minutes to soften.
2. Put the remaining cream in a bowl for the stand mixer. Attach the whisk to the mixer and whisk the cream until soft peaks form. Set aside.
3. Once the raspberry cream in the saucepan is boiling, remove from the heat, squeeze out the gelatine leaves and add to the raspberry cream, mixing well to dissolve.
4. Cool the warm cream slightly and fold into the whipped cream. Pour into a ring mould (16cm) in diameter lined with clingfilm, 2cm thick. Freeze for at least 3 hours.

02

Almond Jaconde Sponge

1. Put the egg whites and sugar into the bowl for the stand mixer and attach the whisk attachment. Whisk to form a stiff meringue. Put the egg and egg yolks in a separate bowl.
2. Combine the egg yolks with the meringue and fold in the flour, ground almonds and melted butter.
3. Spread out onto a baking tray lined with a silpat and bake at 190°C for 10mins. Cool and cut out discs (16cm). Set aside.

03

Tempered White Chocolate Discs

1. Put the chocolate into a bowl over a pan of simmering water. Once melted to 45°C, remove from the heat and set aside to cool. When the chocolate has cooled to 35°C, add the cocoa butter and mix well to melt. Cool the chocolate again to 29°C, and use to make chocolate discs; spread the chocolate out on acetate or chocolate transfer sheets and cool for a few minutes until set, before cutting into small circles of various sizes (1cm, 2cm and 3cm).

2. Place the acetate sheets between two sheets of baking paper, then between two baking trays to press and keep flat. Keep in the fridge until ready to serve.

04

Raspberry Jelly Centre

1. Place the gelatine in a bowl of cold water to soften. Put the raspberry puree, water and sugar in a small saucepan and bring to a boil. Once boiling, remove from the heat, squeeze out the excess water from the gelatine leaves and add the gelatine to the puree, whisking well to dissolve.
2. Cool the jelly to room temperature and once the raspberry mousse is frozen, spread the jelly over the raspberry mousse using a small palette knife, no more than 1cm thick. Freeze (minimum 1 hour).

05

White Chocolate Yoghurt Glaze

1. Put the gelatine leaves into a bowl of cold water to soak.
2. Put the cream and glucose into a medium sized saucepan and bring to a boil.
3. Once boiling, squeeze out the soaked gelatine leaves and add to the pan, whisking to dissolve. Pour the hot cream over the chopped white chocolate and whisk well to ensure it is fully melted.
4. Add the mix to the yoghurt. Whisk well until fully combined. Set aside and cool until ready to use.

06

Cream Cheese Mousse

1. Place the gelatine into bowl of cold water to soak.
2. Put the milk in a small saucepan and place over a medium heat. Bring milk to a boil.
3. Place the egg yolks and sugar into a bowl and whisk to combine. When the milk is boiling, pour it over the egg and sugar, whisking all the time. Pour this mix back into the pan and continue to cook over a low heat until the mix reaches 75°C. Remove from the heat and squeeze out the soaked gelatine leaves. Add to the pan and mix well to dissolve.
4. Pour this mix over the cream cheese and whisk well to combine. Cool this mix to 30°C.
5. Meanwhile, place the cream in a bowl and gently whisk to soft peak. Fold the cream into the cream cheese mix & combine well.
6. Assemble the entremets.

Assembly and Presentation:

Prepare an entremet or ring mould 20cm in diameter. Place a jaconde sponge disc in the bottom of the mould.

Pour the cream cheese mousse into the base of the mould. Smooth out using a small palette knife.

Remove the raspberry mousse and jelly centre from the freezer. Place in the centre of the cream cheese mousse, pressing down slightly. Pour over the remaining mousse and use the palette knife to smooth out the mousse.

Plastic wrap the mould and freeze until completely frozen. (overnight)

Once frozen, place the white chocolate glaze in a medium saucepan and heat to 45°C.

Demould the entremet from the mould and place on a wire rack with a baking tray underneath.

Pour the glaze into a jug and pour over the entremet, ensuring it is fully covered with the glaze. Leave to set for 1 minute before removing from the rack and placing in the fridge to fully set the glaze (10 mins).

To finish: Remove the entremet and white chocolate discs from the fridge.

Garnish the entremets with dried rose petals, chocolate discs and freeze dried raspberries.



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