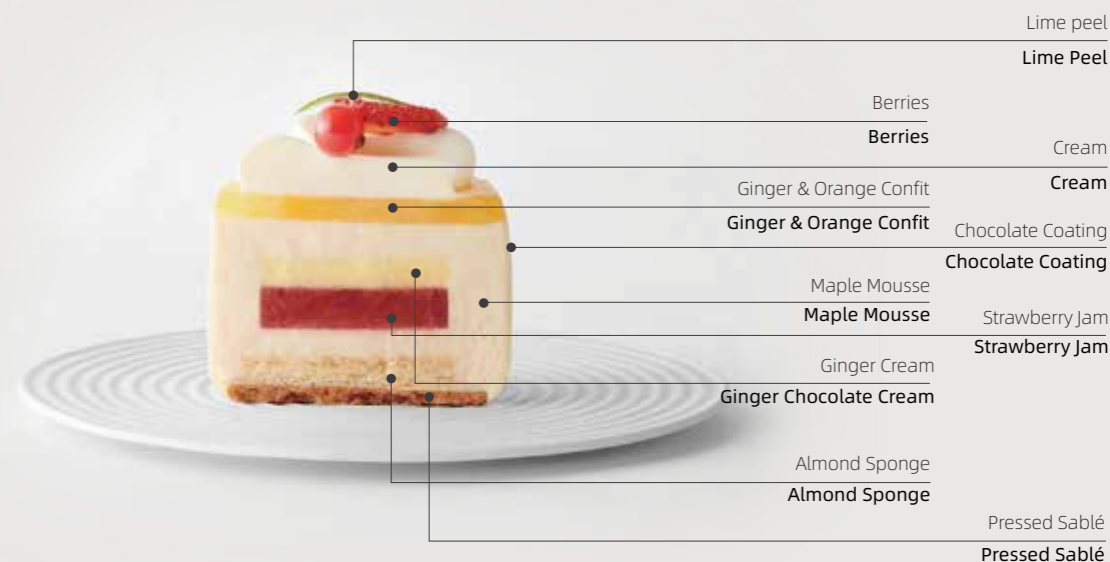


Ginger & Orange Mousse Cake

GINGER & ORANGE MOUSSE CAKE



PROFESSIONAL



Ginger & Orange Confit

| | |
|------------------|------|
| ORANGE PUREE | 150g |
| WATER | 100g |
| GLUCOSE SYRUP | 25g |
| GRANULATED SUGAR | 50g |
| PECTIN POWDER | 5g |
| FRESH GINGER | 20g |
| GELATIN SOLUTION | 30g |
| MIRROR GLAZE | 45g |

Chocolate Coating

| | |
|-----------------|------|
| WHITE CHOCOLATE | 300g |
| VEGETABLE OIL | 50g |
| ALMOND NIBS | 30g |

Maple Mousse

| | |
|--|-------------|
| AVONMORE PROFESSIONAL WHIPPING CREAM, 35.1% | 150g |
| MAPLE SYRUP | 180g |
| EGG YOLK | 75g |
| GELATIN SOLUTION | 20g |
| MASCARPONE CHEESE | 280g |
| AVONMORE PROFESSIONAL WHIPPING CREAM, 35.1% | 200g |

Ginger Cream

| | |
|--|-------------|
| AVONMORE PROFESSIONAL WHIPPING CREAM, 35.1% | 100g |
| AVONMORE MILK | 100g |
| FRESH GINGER | 16g |
| EGG YOLK | 38g |
| WHITE CHOCOLATE | 125g |
| GELATIN SOLUTION | 12g |

Strawberry Jam

| | |
|------------------|------|
| STRAWBERRY PUREE | 225g |
| GRANULATED SUGAR | 25g |
| APPLE PECTIN | 3g |
| GELATIN SOLUTION | 6g |

Almond Sponge

| | |
|------------------|------|
| ICING SUGAR | 265g |
| ALMOND FLOUR | 265g |
| STARCH | 35g |
| EGG WHITE | 176g |
| EGG YOLK | 23g |
| BUTTER | 203g |
| EGG WHITE | 176g |
| GRANULATED SUGAR | 98g |

Pressed Sablé

| | |
|---------------|------|
| BUTTER | 100g |
| ICING SUGAR | 55g |
| CAKE FLOUR | 125g |
| EGG YOLK | 8g |
| LEMON ZEST | 0.5g |
| MANDARIN ZEST | 0.5g |
| SALT | 1g |



AVONMORE PROFESSIONAL WHIPPING CREAM
35.1% FAT

The 35.1% whipping cream took away the spiciness of ginger, leaving only its fragrance to blend with fresh oranges and maple syrup, unfolding into a delightful rich and silky texture.

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