

# THE PAINTER'S PALETTE CAKE

Pastry recipe / by Julien Perrinet



FATHERS DAY CAKE 2018

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## 1. Hazelnut Dacquoise

### Ingredients

Egg white - 240g

Brown sugar - 120g

Icing sugar - 180g

Hazelnut (powder) - 200g

Flour - 60g

Hazelnuts (grilled  
minced) - +/- 80g

Whipped Egg white and Cassonade, Add the Powder and spread the Hazelnuts chopped.

Bake at 175c, 12-15 minutes

Chopped toasted hazelnuts : 165c – 15 minutes

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## 2. Coffee mousse

### Ingredients

Cream - 1050g

Icing sugar - 150g

Coffee bean - 180g

Coffee (extract) - 36g

Gelatin mass - 225g

Vanilla pod - 3,5 pcs

Whipped cream - 850g

Mascarpone - 300g

Toast the coffee in oven for 12 minutes at 160c then crashed the coffee beans with a rolling pin.

Infused the warm coffee in warm cream for 12 mins. Strained it, Add coffee extract, icing sugar, melted gelatin mass and vanilla. Add light whipped cream and proceed montage.

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## 3. Mandarin Orange Cremeux

### Ingredients

Frozen concentrated  
preparation : Mandarin  
orange - 700g

Frozen fruit purée 100% :  
Mango - 300g

Vanilla pod - 2 pcs

Icing sugar - 140g

Maizena® - 20g

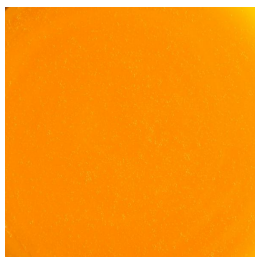
Pectin NH - 12g

Butter - 200g

Gelatin mass - 126g

Warm up purées. Add All the Powder together, and cook it with purees.  
Add gelatin mass and then add butter in 3 times by blending at 45c.  
Pour in insert and allow to set in freezer.

### In this step



Frozen  
concentrated  
preparation :  
Mandarin orange

Frozen  
concentrated  
preparation

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## 4. Madanaba Jam

### Ingredients

Frozen fruit purée 100% :

Mandarin - 700g

Frozen fruit purée 100% :

Mango - 200g

Frozen fruit purée :

Banana - 100g

Pectin NH - 27g

Sugar - 62g

Vanilla pod - 1 pcs

Boil the puree, mix well pectin and sugar, cook together, and add vanilla at the end.

Poor in insert and allow to set in freezer.

### In this step



Frozen fruit purée  
100% : Mandarin

Frozen fruit purées



Frozen fruit purée :  
Banana

Frozen fruit purées

## 5. Glacage café

### Ingredients

White chocolate - 800g

Cream - 360g

Glucose - 20g

Simple syrup - 30g

Neutral glaze - 720g

Coffee (extract) - 17g

Gelatine (sheet) - 25g

Boil cream, glucose together, add gelatin leaves previously soaked in cold water,

Poor on white chocolate and blend well, and then add sugar syrup, absolu glaze and coffee extract. Allow to rest overnight. Use at 28-30c.

## 6. Decoration

Dulcey chocolate disk (palette shape) and colored chocolate applied with brush.

Brush made by chocolate (using robot coupe), keep some coffee mousse to pour in the tube.

