

Celebration cake

Playful Indulgence Recipe Inspiration.



Recipe

VELVET BANANA SPONGE

Banana purée	385g
55% Almond Paste	460g
Organic Madagascan vanilla bean paste	5g
French-style pastry flour	50g
Egg	350g
Egg yolk	40g
Muscovado sugar	46g
European-style butter	100g
Egg whites	100g
Sugar	20g
Totaal	1556g

VELVET BANANA SPONGE

Blend the banana purée with the almond paste, vanilla, flour, whole eggs, egg yolks and muscovado sugar and stir in the butter melted at 50-55°C.

Beat the egg whites to form stiff peaks, then beat in the sugar to stiffen them further.

Gently fold together the two mixtures by hand.

Spread 1.5kg onto a baking sheet. Bake at 170°C for 18-20 minutes.

ROASTED PINEAPPLE

Fresh pineapple	1000g
European-style butter	40g
Brown sugar	20g
Totaal	1060g

ROASTED PINEAPPLE

Peel the pineapple and cut into cubes. Heat the butter then add the cubed pineapple. Once all the water has evaporated, add the brown sugar and caramelize.

Once caramelized, the pineapple's total weight should be about 500g.

TROPICAL COMPOTE

Water	42g
Sugar	150g
Mango purée	130g
Passion fruit purée	65g
Tahitian vanilla bean	12g
Gelatin powder 220 Bloom	13g
Water for the gelatin	65g
Lime	1g
Roasted pineapple	500g
Fresh almond	500g
Red pepper	3.5g
Totaal	1181.5g

TROPICAL COMPOTE

Cook the water and sugar at 125°C.

Add the heated vanilla and fruit purées and cook the mixture at 107°C.

Add the gelatin, zest, lime juice, roasted cubed pineapple, cubed mango and red pepper.

Mix using an immersion blender and strain.

AVOCADO CRÉMEUX

Fresh avocado	1080g
Lime juice	160g
Brown sugar	115g
Passion fruit	230g
Totaal	1585g

AVOCADO CRÉMEUX

Blend the avocados with the lemon juice and brown sugar, then add the passion fruit.

VANILLA COCONUT MOUSSE

Coconut Purée	250g
Tahitian vanilla bean	6g
Gelatin powder 220 Bloom	5g
Water for the gelatin	25g
Sugar	65g
Heavy cream 36%	250g
Totaal	602g

VANILLA COCONUT MOUSSE

Heat some of the coconut cream with the sugar and vanilla, then add the gelatin, the rest of the purée, the lime zest and juice, and blend the ingredients together.

Once the mixture is at approx. 14/16°C, incorporate the heavy cream which has been whipped until it has the texture of a mousse.

Pour it into 4cm half-spheres (10g per mold).

COCONUT AND VANILLA WHIPPED GANACHE

100% Coconut cream	250g
Tahitian vanilla bean	12g
SINFONIA CIOCCOLATO BIANCO 34%	333g
Heavy cream 36%	475g
Totaal	1070g

COCONUT AND VANILLA WHIPPED GANACHE

Heat the coconut cream and vanilla, then gradually combine this with the slightly melted chocolate.

Mix and gradually add the cream.

Mix using an immersion blender and strain. Leave to sit in the refrigerator overnight.

Use the whisk attachment in a blender to beat the mixture.

(Be careful not to beat it too much)

Assembly, layout and finishing

As needed White Chocolate

As needed Grated coconut

Chocolate rings:

Spread the Sinfonia Cioccolato Bianco on a sheet of dipping paper.

Cut it into 3.5cm strips, place a sheet on top and roll the chocolate around a 6cm-diameter tube.

Assembly: Fill some 6cm-diameter silicone molds with 25g of tropical compote and freeze.

Add 30g of avocado crèmeux and top with a banana sponge round. Freeze.

Finishing touches:

Coat the coconut mousse domes with the white chocolate glaze, sprinkle them with a light covering of grated coconut and place these on top of the avocado compote/crèmeux assembly.

Pipe the coconut whipped ganache around the domes using a St-Honoré nozzle or piping bag with a hole cut in the tip.

Place a white chocolate ring around each dome.

Dobla Final Touch: Comic Candle Assortment.

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