

Blush

Cupcake dessert based on the traditional Delft's blue design. Combination of blueberries, violets and yoghurt. The perfect base as a fillable, representing the cupcake. 24 cupcakes for this recipe.



Recipe

Yoghurt sponge

Plain Yoghurt	554g
Olive oil	525g
Eggs	525g
Sugar	933g
All purpose flour	335g
Cake flour	321g
Baking powder	16g
Salt	4g
Lemon broyage	20g
Totaal	3234g

Yoghurt sponge

- Make an emulsion with the yoghurt, eggs, sugar, salt vanilla, lemon and olive oil.
- Sift the dry ingredients and mix all together.
- Bake at 165°C

Blueberry compote

Blue puree	250g
Vanilla pod	2g
Kirsch wasser	15g
Sugar	60g
Pectin NH	6g
Bleu berries	250g
Lime juice	14g
Totaal	595g

Blueberry compote

- Heat the cherry puree together with the split vanilla pod, Kirsch wasser to 50°C
- After about 20 minutes, strain the aromatics from the puree
- Mix the sugar with the pectin and add it to the preparation, together with the blue berries
- Bring it completely to the boil and then add the lime juice

Viолetta Mousse

Gelatine	9g
Water	45g
Cream	750g
Red fruit puree	250g
Sugar	150g
Vanilla	3g
Mascarpone	300g
Totaal	1507g

Viолetta Mousse

- Soak the gelatine in the cold water
- Heat the 250gr red fruit puree together with the vanilla and violette aroma
- Strain the vanilla and dissolve the gelatine in this mixture
- Mix the entire mass with the mascarpone
- Add the remaining 750 g of cream
- Refrigerate until use
- Beat the cream to the desired consistency

Blueberry gel

Blueberry puree	447g
Sugar	422g
Glucose	89g
Sugar	89g
Yellow pectin	9g
Water	9g
Acid citrique	3g
Neutral gel	217 g
Totaal	1285g

Blueberry gel

- Mix 20% sugar with the yellow pectin
- Add the mixture to the Blackcurrent puree. Mix well
- Let it swell for 15 min
- Bring the above to the boil
- Cook for 1 minute
- Add the sugar and the glucose
- Bring back to the boil
- Heat to 105 gr. Celsius
- Add the mixture of water acid citrique to the above (mix well)
- And immediately pour out on a plate, when it is sufficiently cooled mix the neutral gel below using the hand blender

Velvet spray

White Chocolate	300g
Sunflower oil	200g
White pigment	10g
Gold	5g
Totaal	515g

Velvet spray

- Heat the white chocolate and the sunflower oil to 45°C
- Add the Coloring Using a Handblender

Assembly, layout and finishing

Prepare the yoghurt sponge and bake it in a cupcake tin

Remove the paper and place the sponge the Dobla Floral blue cupcake cup

Add the blueberry compote

Make the violet mousse and pipe into the dilicon mold, freeze, unmold and spray and cover with Velvet spray

Place on top of the chocolate cupcake and finish the plate with the blueberry gel

Enjoy this exciting recipe.

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