

FASHION BIRTHDAY CAKE

Yield: 2 pieces 15cm x 10cm cakes

Almond biscuit

- 70g unsalted butter
- 70g confectionery sugar
- 50g almond meal
- 100g eggs
- 1g powdered red coloring
- 70g all purpose flour

1. Heat the oven to 180°C.
2. Whip the butter with the sugar and almond meal until fluffy.
3. Add the eggs and food coloring little by little.
4. Incorporate the flour by hand and spread on a baking sheet (30 x 40cm) with a Silpat.
5. Bake for 5 minutes (vents open).

Rosé sparkling wine gelatin with Strawberry and peaches

- 300g fresh strawberries
- 150g canned peaches diced
- 100g sugar
- 8g powdered gelatin
- 40g Rosé sparkling wine

1. Prepare two plastic tubs with 15cmx3cm and roll an acetate sheet inside.
2. Soften the gelatin in the Sparkling wine and set aside.
3. Blend the strawberries with the sugar to a pureé.
4. Fold in the peaches and then the melted gelatin.
5. Fill the tubes and freeze.

Meringue base

- 100g aged egg whites
- 200g refined sugar

1. Whip the whites until firm
2. Add the sugar a little at time and beat to stiff peaks;
3. Spread with a spatula into a 15cm x 10cm rectangle and dry it in the oven at 80°C for about 3 hours.

Strawberry icing

- 750g mirroir
- 600g fresh strawberries
- 60g sugar
- 2g powdered red coloring
- 20g powdered gelatin
- 80g water

1. Soften the gelatin into the water and reserve;
2. Mix the strawberries with the sugar, set aside for 30 minutes and blend to a pureé.
3. Heat the mirroir, add the strawberries, the color and boil to 60 BRIX.
4. Add the softened gelatin and cool.

Vanilla and white chocolate mousse

- 150g milk
- 150g heavy cream
- 30g sugar
- 60g yolks
- ½ vanilla pod
- 150g white chocolate
- 260g cream whipped to soft peaks
- 10g powdered gelatin
- 50g water

1. Soften the gelatin in the water and reserve.
2. Bring the milk, heavy cream and vanilla to a boil. Turn of the heat, cover and let it infuse for 30 minutes.
3. Add the sugar, boil again and cook with the yolks as for a crème anglaise.
4. Pour over the chopped chocolate and mix.
5. Add the gelatin, let it cool and then fold in the whipped cream.

Strawberry mousse

- 300g fresh strawberries
- 15g lime juice
- 50g sugar
- 150g cream whipped to soft peaks
- 150g Italian meringue
- 12g powdered gelatin
- 120g Rosé sparkling wine

1. Soften the gelatin into the wine and reserve.
2. Blend the strawberries to a pureé with the sugar and lime juice.

3. Add the melted gelatin;
4. Fold in the Meringue and then the whipped cream.

Decoration

- Strawberry and marzipan macarons
- White chocolate showpeels®

Assembly

1. Prepare two plastic tubes with 15 cm height by 10 cm in diameter and another two with 15 cm x 7cm. Cover the inside faces with an acetate sheet and reserve.
2. Cut two pieces of the biscuit and cover the inside wall of the smaller tubes with it.
3. Finish the vanilla mousse and pipe it inside the tubes followed by the Rosé sparkling wine gelatin baguette in the middle. Freeze for 6 hours.
4. Unmold the vanilla mousse and put it inside the bigger mold.
5. Finish the strawberry mousse and pipe it between the vanilla mousse and the tube. Freeze for 6 hours.
6. Unmold the final cake, cover with the icing and lay it over the meringue base.
7. Decorate with the macarons and chocolate leaves.