



DISPLAY CONDITIONS

Chilled



CATEGORY

Desserts, Specialty



FINISHED PRODUCT

Dessert

PHILIPPINE LIME & CHEESE CREMEUX

OVERVIEW

19-073

INGREDIENTS

Group Sponge

Ingredient	KG	%
Cake Flour	0.200	100.00
Sugar	0.200	100.00
Evaporated Milk	0.060	30.00
BAKELS BAKING POWDER	0.003	1.50
Salt	0.002	1.00
Eggs	0.360	180.00
BAKELS OVALETT	0.016	8.00
Total Weight:	0.841	

Group Cremeux

Ingredient	KG	%
Egg Yolk	-	-
Icing Sugar	0.125	-
Cream Cheese	0.400	-
Orange peel	-	-
Triple Sec	0.050	-
Whipping Cream	0.250	-
Total Weight: 0.825		

Group Citrus syrup

Ingredient	KG	%
Water	0.250	-
Sugar	0.250	-
Calamansi juice	0.030	-
Triple Sec	0.025	-
Total Weight: 0.555		

Group Limecello

Ingredient	KG	%
Calamansi Concentrate	0.250	-
Gelatin Mass	0.050	-
Total Weight: 0.300		

METHOD

How to do it:

1. Using wire whisk, mix on low speed for 30 sec.
2. Shift to high speed and mix for 8 minutes.
3. Shift to low speed and mix for 30 sec.
4. Pour batter in a well-greased and lined jelly roll.
5. Bake at 180°C for 30-40 minutes.
6. Cool down and cut.
7. For the Cremeux, Beat the whipping cream till fluffy and set aside. Cream the cream cheese with half of the icing sugar till fluffy. Next, put the egg yolk and half of the icing sugar in a double boiler. Whisk until pasteurized (60C). Transfer to a clean mixing bowl and foam using whisk attachment.
8. Combine the pasteurized egg yolk, fluffy cream cheese & whipping cream. Whisk in high speed until firm. Fold the triple sec and zest. Set aside.
9. For the Syrup, boil the water and sugar. Turn off the heat and put the calamansi juice and triple sec. Cool down.
10. For the Limecello, Dissolve the gelatin mass in the hot calamansi concentrate. Pour in a microwavable bowl till set. Slice in cubes.

Assembly:

1. In a dessert glass, put the sliced limecello.
2. Pipe with Calamansi & Cheese Cremeux, topped with soaked citrus sponge, then another cremeux followed by soaked sponge and finally with the final Cremeux until the glass is full. Decorate.