



DISPLAY CONDITIONS

Chilled



CATEGORY

Mousses



REFRESHING LEMON MOUSSE CAKE

OVERVIEW

19-076

INGREDIENTS

Group Moist Base

Ingredient	KG
BAKELS MUFFIN MIX	0.500
Whole Eggs	0.250
Water	0.200
BAKELS OVALETT	0.018
BAKELS DAIRY BLEND	0.100
Total Weight:	1.068

### Group Lemon Mousse

Ingredient	KG
Fresh Milk	0.240
Culinary cream	0.060
Egg Yolk	0.120
White Granulated Sugar	0.090
PETTINA NON-TEMPERING WHITE CHOCOLATE	0.300
Lemon Juice	0.080
Sugar	0.040
Lemon Pulp	0.006
APITO BUTTA VANILLA ESSENCE	0.006
Gelatin Mass	0.020
Cremess Superior (whipped)	0.800
<b>Total Weight:</b>	<b>1.762</b>

### Group Orange syrup

Ingredient	KG
Water	0.150
Sugar	0.150
Orange Zest	0.005
Cointreau	0.020
<b>Total Weight:</b>	<b>0.325</b>

**Yield:** 3 Savarin Molds

## METHOD

How to do it:

1. In a mixing bowl, put Bakels Muffin Mix, Whole Eggs, Ovalett and Water. Mix in full speed with whisk attachment for 7 minutes. Temper and fold the melted butter.
2. Deposit in a flexipan mold or sheet tray and bake at 170°C for 16-20 minutes.
3. Cool down and cut.
4. For the Mousse, Boil the milk and heavy cream with Apito Butta Vanilla.
5. Zabaglione the egg yolk and sugar, blunt and then cook at 82°C, pour in white chocolate and emulsify. Cool down and add lemon juice, pulp/zest and sugar.
6. Add the Gelatin and then cool down at 22-24°C and fold the Cremess Whipped cream.
7. For the Orange syrup, make syrup with water and sugar, then cool down and add the Cointreau.

Assembly:

1. Fill the cavities of the mold three-quarters full with the lemon mousse.
2. Complete with the sponge cake dunked with the orange syrup then freeze.
3. Once the cake is frozen (-18°C), unmold them and glaze with our Sapphire & Diamond Glazes.