



Charlotte Exotic

It is not too difficult to make the fruit puree for this recipe at home. Simply mash the fruit and then pass through a sieve. However it is even easier to buy the finished product (puree from 100% fruit). Good quality can be found at Maracuja.

Fruit Layer (has to be frozen at least 2-3 hours before using it)

- 100 g passionfruit puree
- 50 g mango puree
- 50 g banana puree
- 60 g strawberry puree
- 20 g lemon juice
- 35 g sugar
- 5 g gelatine (3 sheets)

Soak the gelatine sheets in ice cold water. Use a pot to heat up the fruit purees, the lemon juice and the sugar. Squeeze the cold water from the gelatine and dissolve it in the pot with the other ingredients.

Pour the fruit mix into a round pan (18 cm diameter). The layer should be approximately 1 cm thick. Leave it at least 2-3 hours or overnight in freezer.

Shortcrust pastry layer

- 125 g soft butter
- 45 g icing sugar

- 1 g salt
- 115 g flour

Pre-heat the oven to 170 degrees Celsius (top and bottom heat). Quickly form dough from all the ingredients. Shape into a sphere and put it onto a piece of baking paper. Add another piece of baking paper on top. Roll the dough to a 4 cm thick round disk. Put the dough disk into the freezer for a few minutes (use a chopping board or such).

Remove the dough from the freezer and also remove the top piece of baking paper. Sprinkle flour on top of the dough disk, turn upside down and place on another piece of baking paper onto a baking tray. Remove the second baking paper that is now on top of the disk. Cut out a 22 cm circle.

Bake for 15 – 20 minutes. Ensure that the dough is not bulging. If this happens, pinch briefly. Allow the shortcrust pastry to cool off completely. When the pastry layer is warm it is extremely fragile and can break easily.

Sponge fingers

- 3 egg white
- 86 g sugar
- 3 egg yolk
- 86 g flour
- Optional: orange food colour
- icing sugar

Preheat oven to 180 degrees Celsius. Draw a 18 cm circle and 2 strips each 6 cm wide x 35 cm long on a piece of baking paper. These lines will help later when the sponge finger mix is going to be piped onto the paper.

Whisk the egg white and the sugar (and the food colour) until stiff. Carefully fold the egg yolk under. Sift the flour onto the mix and also gently fold under.

Use a 10 mm round nozzle. Fill a piping bag with the mix. Start with piping the round spiral shape. For the outside of the cake use the drawn stripes on the backing paper and pipe something that looks like a “picket fence”. Keep a few millimetres distance between the “pickets” the mix will expand in the oven and join together later.

Add a few rosettes if there is leftover sponge mix – can be used to decorate the cake later (or to nibble ;-)

Sift some icing sugar on top before it goes into the oven for 10-12 minutes.

Mango cream

- 6 g gelatine (3 ½ sheets)
- 125 g mango puree
- 70 g passionfruit puree
- orange zest, from 1/2 organic orange
- 60 g cream
- 2 egg yolk (size L)
- 50 g sugar
- 220 g whip cream

Soak the gelatine sheets in ice cold water. Bring the fruit purees, the orange zest and the cream to a boil.

In the meantime mix egg yolk and sugar in a bowl. Pour the hot “fruit puree –cream” mix over the “egg-sugar” mix and mix all together. Then pour everything back into the pot. Slowly warm up the “Fruit-Cream-Mix” again. Do not heat up beyond 82 degrees Celsius otherwise the egg yolk will curdle.

The following process is called “Creme zur Rose abziehen” in German (I have been trying to find the equivalent phrase in English – it does not seem to exist). The idea is to gently heat up the mix, stir and find the right consistency before switching off the stove.

To be able to judge when the mix is right it is best to stir gently with a wooden spoon. Now and then pull the spoon out of the mix, blow onto the back of the spoon and see what the mix does. If the mix forms little ripples (reminder of a rose leaf) and does not rinse off the spoon then it is ready and can be taken off the stove.

Next dissolve the gelatine in the mix. Whisk whip cream in another bowl. When the fruit mix is lukewarm, add the whipped cream.

Fruit mix:

- 100 g orange juice
- 50 g mango puree

Assembly.

Place an adjustable cake ring (22 cm) on a plate.

Level the prepared picket fence stripes of the sponge cake on the long side and brush a little fruit mix onto the stripes. Fit the stripes into the cake ring (cut edges pointing to the bottom). Ensure that both stripes touch. Do not leave any gaps where the crème could escape.

Add the round sponge cake disk to the bottom of the cake (cut to size if required). Also brush fruit mix onto the disk.

Fill the ring with half of the mango cream. Then add the frozen fruit layer. Ensure it is level. The next level is the remaining half of the mango cream. Rest the cake in the fridge for at least ½ hour.

- 1-2 teaspoons Marmalade
- 1 mango fruit
- 1 pineapple fruit
- 1 banana
- ... other fruit if desired

Prepare a clear cake glaze or fruit glaze – follow **this recipe**.

Place the shortcrust pastry layer onto a plate, cover with Marmalade. Open up the cake ring ensuring the cake detaches from the ring. Place the cake onto the shortcrust pastry. If the layer is sticking out from underneath the cake, now is the time to gently cut the pastry into shape with a sharp knife.

Cut the fruit into small pieces, place onto cake and brush fruit glaze or plain glaze onto it. The fruit will be kept fresh and shiny. Just before serving, add pineapple leaves and the small sponge cake rosettes.

Source: Gâteaux - Christophe Felder & Camille Lesecq

Copyright: <http://maluskoestlichkeiten.wordpress.com> 2017