

## Orange Cake with Chocolate Base and Mirror Glaze

**Fruit Layer** (has to be in the freezer for at least 4 hours)

- 260 g orange puree from 4 – 5 oranges (preparation see below)
- 1 tablespoon lemon juice
- 1 tablespoon orange liqueur
- ½ teaspoon finely grated bio-orange zest
- 20 – 30 g sugar (depends on the sweetness of the oranges)
- 1 tablespoon of marmalade
- 3 ½ sheets of gelatine

Soak the gelatine sheets in ice cold water. Span cling wrap over a cake ring (18 cm in diameter) and place on a plate or alternatively place plastic foil inside a round spring form pan.

Peel the oranges and cut out the flesh with a sharp knife. Collect the fruit juice. Ensure that the flesh is free of any orange peel. Puree the orange flesh finely.

Mix the orange puree, the lemon juice, the orange zest and the sugar. Heat up the mix. Remove the pot from the stove and stir in the liqueur and the marmalade. Dissolve the gelatine in the fruit mix and fill the mix into the cake ring (spring form pan). Now place this mix in the freezer and ensure the mix is not tilted, so that the fruit layer will have an even thickness later.

**Biscuit with a crunchy layer**

- 2 egg whites
- 65 g sugar
- 1 pinch of salt
- 2 egg yolk
- 30 g flour
- 25 g corn starch
- 15 g cocoa
- 10 g ground almonds

Preheat the oven to 180 degrees Celsius (top and bottom heat). Whip egg white, sugar and salt until stiff. Gently stir in the egg yolk. Mix flour, corn starch and cacao and sift onto the mix. Fold in with the ground almonds.

Spread the dough onto a baking tray covered with baking paper or onto a silicone backing mat. The dough should be 1 cm thick. Bake for 10 minutes.

When baked, use a cake ring to cut out an 18 cm diameter disk from the biscuit. Leave the biscuit in the cake ring to prepare the crunchy layer. The cut offs from the biscuit can be nibbled ;-).

- 15 g Coco-Pops
- 15 g Crepes dentelles (waffel-rolls)

- 70 g dark chocolate coating (melted)
- 1 small teaspoon neutral cooking oil (e.g. sunflower oil)

Melt the dark chocolate coating. Mix Coco-Pops and waffle-rolls and crush slightly. Pour the melted dark chocolate coating and the oil over the crunch mix, stir and then spread this over the cooled off biscuit. Even the surface and put this back into the oven for another 2 minutes. Let this cool off again and place in the freezer for another hour.

### **Orange crème** (Bernd Siefert)

- 3 ½ sheets of gelatine
- 50 g icing sugar
- 3 egg yolk (extra-large) or 4 egg yolk (large)
- 300 g freshly squeezed orange juice
- 2 tablespoons freshly squeezed lemon juice
- finely grated bio-orange zest from 1 ½ oranges
- 210 g white chocolate glaze finely chopped
- 430 g whip cream

Soak the gelatine sheets in ice cold water. Chop the white chocolate glaze finely. Mix the egg yolk and the icing sugar in a bowl. Bring the orange juice, the lemon juice and the orange zest to a boil in a small pot. Pour this juice over the egg yolk mix, stir together and then pour everything back into the pot. Slowly heat up the mix to 85 degrees (check with a cooking thermometer). Add the gelatine to the pasteurized crème and then pour the warm crème over the chopped chocolate glaze. Wait for a minute (for the chocolate to melt) and stir until smooth. Place the crème in the fridge. Stir occasionally and check when the mixture starts to stiffen. Only then whip the whip cream and fold under the orange crème.

### **Cake Assembly**

The cake is assembled from bottom to top. Start by covering a 20 cm cake ring with cling wrap. Also cover the sides with clear cake collar band. Place the cake ring on a plate (or use a suitable spring form pan).

First fill in 1/3 of the orange crème then add the fruit layer in the centre. Ensure the layer is level. Next add another 1/3 of the orange crème. Place the biscuit plate with the crunchy side down. Pour the rest of the orange crème into the pan and smoothen the surface. Cover the cake with cling wrap and place into the freezer overnight.

### **Mirror Glaze**

- 6 sheets of gelatine
- 150 g glucose syrup
- 75 g water
- 150 g sugar
- 100 g sweet condensed milk

- 150 g white chocolate glaze (chopped or in drops)
- orange food colour
- a small amount of white food colour (titanoxid)

Soak the gelatine sheets in ice cold water. Bring the glucose syrup, the water and the sugar to a boil (~ 100 degrees). Remove the pot from the stove. While stirring, add the condensed milk, then dissolve the gelatine and add the white chocolate glaze.

Wait for a minute (until the chocolate starts melting) then continue stirring until the mix is smooth without any clots.

Add the food colour, orange and very little white. The glaze can be mixed with a hand blender now. Air bubbles should be avoided though. Finally pass the glaze through a strainer to ensure all clots have been removed. Cover the top of the mirror glaze with cling wrap and place into fridge until it is going to be used.

### **Final Assembly**

Warm up the mirror glaze in a water bath, so that it liquefies again. Remove the water bath from the stove and wait until the glaze has reached its ideal processing temperature (35 degrees). Place the frozen cake onto an upside-down bowl (or such). Place the bowl onto a plate, which should catch the glaze that runs off. Now start from the middle and pour the glaze swiftly and evenly over the frozen cake. This has to be done quite quickly because the glaze will solidify fast and then any corrections or irregularities will remain visible.

The cake can be placed onto the final cake plate. It has to defrost for another 2 – 3 hours and can be decorated with additional chocolate.

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