

Raspberry lime cake



LÉONCE BLANC RASPBERRY AND LIME PURÉES



Pouch
1 kg




Base

Spongecakemix concentrate	45 g
Water	40 g
Sugar	116 g
Flour	166 g
Egg	158 g


MIX all ingredients in a universal machine for about 8-10 minutes. BAKE at 190-200°C for about 20-25 minutes in a 22 cm cake ring. CUT one layer from the cake base, PLACE it on the bottom of the 22 cm ring and moisten.

Raspberry mousse

 Léonce Blanc raspberry purée	100 g
Fond Royal	50 g
Cream	145 g

MIX the Fond Royal and 20°C raspberry purée with a whisk and gently add the whipped cream. POUR the mousse into a 18 cm cake ring and SMOOTH the surface. Allow to cool in the refrigerator for at least 1 hour and then MOVE to the freezer.


Raspberry filling

 Léonce Blanc raspberry purée	100 g
Sugar	40 g
Gelatin	6 g

BRING the sugar and raspberry purée to boil, ADD the soaked gelatin and LET cool to room temperature.

POUR the filling in the 18 cm cake ring over the raspberry mousse and frost. REMOVE from icy mold and PLACE on moistened 22 cm cake base.

Lime mousse

 Léonce Blanc lime purée	185 g
Fond Royal	125 g
Cream	560 g
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MIX the Fond Royal well with 20°C lime purée with a whisk. Gently ADD loose whipped cream and dye the mass, if desired, with the green food color. POUR the mousse into the mold over raspberry layers and cake base. Allow to cool in the refrigerator for at least 1 hour and put in the freezer. REMOVE the icy cake from the mold.

Glaze

Diamond Glaze All'round neutraali	150 g
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HEAT the Diamond Glaze to 40°C and POUR over the icy cake and the edges. DECORATE.

