

Red Berry Mousse Cake

Celebrate the holidays with our Red Berry Mousse Cake. This delicious recipe combines a buttery pastry base, a creamy white chocolate ganache, a fruity red berry mousse, and a glossy red berry glaze.

Pastry

225g unsalted butter
150g icing sugar
75g whole eggs
390g all-purpose flour
3g salt
3g baking powder

METHOD. Whip the butter in a stand mixer fitted with a paddle attachment until it becomes a thick, smooth paste. Add the icing sugar and mix well. Add the eggs and mix until combined. Add the sieved flour, salt, and baking powder and mix again. Press the pastry into a flat square and cover in plastic wrap and put it in the fridge for 1-2 hours. Roll out to 2-3 mm and cut out a round, hollow disk of 18 cm, the size of your cake mould. Bake at 170°C for 20 min.

White chocolate ganache

100g cream
150g white chocolate
100g mascarpone

METHOD. Melt the chocolate au bain-marie. Heat the cream until it boils. Pour the cream into the white chocolate and whisk until combined. Let it cool for 5 min. Whisk the mascarpone into the mass. Pour the ganache in a round, hollow mould and freeze overnight.

Notes

Red berry mousse

6g gelatine
100g red fruit puree
50g granulated sugar
3g lime puree
100ml cream
50g yoghurt
vanilla

METHOD. Soak gelatine in a bowl of cold water. Add the red berry puree sugar, vanilla and lime puree to a sauce pan and let it boil for 2 min. Sieve the fruit puree and add the gelatine. Whip the cream and add the fruit puree to the whipped cream. Pour the mousse into a round, hollow mould of 18 cm. Push the frozen chocolate ganache ring into the red berry mousse until fully submerged. Freeze overnight. Take the mousse out of the mould and place on top of the pastry base.

Red berry glaze

300g red fruit puree
15g gelatine
113g cream
270g granulated sugar

METHOD. Soak the gelatine in a bowl of cold water. In a saucepan, mix the fruit puree, cream, and sugar. Boil until the sugar is dissolved. Add the gelatine into the saucepan and whisk. Allow to cool at room temperature. When the glaze reaches 35°C, pour it over the red berry mousse. Decorate with red fruit.

Notes
