

Red Velvet Cake

Indulge in pure decadence with our exquisite Red Velvet Cake, layered with luscious black-currant crèmeux and adorned with elegant chocolate accents, edible gold and flowers. Every bite is a symphony of flavours and textures, resulting in an heavenly experience.

Blackcurrant crèmeux

80g blackcurrant puree
20g raspberry puree
40g whole egg
30g egg yolk
30g violet sugar
1,5g gelatine
40g butter

METHOD. Soak the gelatine in cold water. Heat the fruit puree, whole egg, egg yolk and sugar until 83°C. Add the gelatine and let cool until 38°C. Add the butter (at room temperature) and mix.

Red Velvet Cake

120g butter
250g sugar
100g whole egg
50g cocoa powder
1 vanilla pod
250g butter milk
300g flour
3g salt
4g baking soda
6g lemon puree
QS red food colouring

METHOD. Whip the butter and sugar. Add the eggs one by one. In a separate bowl, mix the cocoa powder, vanilla, red food colouring, flour, baking soda, salt, lemon puree and butter milk. Add to the butter and sugar mixture. Bake for 30min at 170°C.

Notes

Assemblage

Slice the Red Velvet Cake into two equal parts. Gently place one of the cake slices at the bottom of a springform. Spread a generous layer of blackcurrant crèmeux over the first cake slice. Place the second cake slice on top of the crèmeux layer. Add another layer of the blackcurrant crèmeux onto the second cake slice. Allow the assembled cake to rest and cool. Carefully remove the Red Velvet Cake from the springform. To enhance the presentation, adorn the cake with a delicate chocolate ring. Elevate the cake's aesthetic by adding flowers, edible gold, and a vibrant raspberry macaron.



Notes
