



Featured Recipe

From: Feature Story
Radisson Seven Seas Voyager
Signatures Restaurant

Petits gateaux moelleux aux griottes, crème au citron legere

Cherry griottes soft cake with light lemon cream

Category: Dessert, Serves 12 Portions

Ingredients:

- 4 ounces dark chocolate, melted, cold
- 12 sprigs fresh mint leaves, whole
- 1 cup cherry-griottes coulis, with Kirsch to taste

Sweet dough:

- 2 cups flour
- 8 ounces butter, unsalted, creamy consistency
- 6 ounces sugar, icing
- 4 teaspoons salt
- 3 ounces almonds, powder
- 3 1/3 ounces eggs, whole
- 1/5 teaspoon vanilla powder

Almond cream [Frangipane]:

- 1 cup almond, powder
- 1 cup sugar, icing
- 8 ounces butter, unsalted
- 5 eggs whole
- 2 ounces flour

Cherry griottes soft cake mixture:

- 3 eggs whole
- 6 eggs yolks
- 6 eggs whites, whipped
- 10 ounces sugar, granulated



2 ½ cups milk, cold
1 ¼ cups cream, heavy
1/5 teaspoon cream, tartar
2 ½ pounds cherries [griottes], cut into small dices and macerated in Kirsch for about two hours
½ cup Kirsch

Caramel cherry garnish:

12 pieces cherry [griottes]
6 ounces sugar, Granulated
2 ounces water, cold

Light lemon cream mixture:

1 1/3 ounces water, cold
4 ounces sugar, granulated
2 1/3 ounces egg, yolks
5 pieces gelatin leaves
1 ¾ cups cream, sour
2 pieces lemon zest, blanched one time in cold water until boiling, refresh and dry.

Preparation:

Preparation Sweet dough:

- On the top table place the sift flour and almonds powder and make a fountain. Add the butter, the salt, the vanilla, the icing sugar and the whole eggs. With a plastic spatula mix the ingredients together without working too much [if working too much the dough would be elastic]. If it is necessary put some water in the dough until to obtain the needed consistency. Make a smooth ball. Place in the fridge to rest for about 20-25 minutes before to use.
- Roll out the dough to ½ scale on the rondo dough roller machine and cut rounds 1 cm larger than the small individual brioche moulds. Place the rolling dough inside the brioche moulds and cover the sides. Put in the freezer for about 10 minutes.

Almond cream [Frangipane]:

- In a medium bowl blanch the butter and the icing sugar together with a whisk. Work until that the mixture of butter and icing sugar is white and thick. Add the almond powder and work again the mixture for about five more minutes. Add the beaten eggs

slowly, working vigorously with the whisk or a wooden spatula. When the eggs are well incorporated, fold delicately the flour into the almond cream mixture with a wooden spatula. The flour would have to be folded in two or three times in the almond mixture. It is also possible to add some Kirsch to taste.

Cherry griottes soft cake mixture:

- In a medium bowl combine the whole eggs, the egg yolks and the sugar together. Blanch the mixture until to get ribbon consistency. Add the cold milk into the mixture of blanched eggs and sugar. Add the heavy and tartar creams into the mixture of eggs, sugar and milk. Work well with a whisk or a wooden spatula. Add the Kirsch. At the end add the whipped egg whites delicately with a wooden spatula into the mixture of eggs, sugar, cold milk, heavy and tartar creams and Kirsch.

Cherry griottes soft cake cooking process:

- With a pastry bag place the equivalent of one tablespoon of almond cream [frangipane] in the bottom of the sweet dough in each brioche mould. Add the macerated cherries-griottes at $\frac{3}{4}$ high of the moulds with sweet dough and almond cream [frangipane]. Add the cherry-griottes soft cake mixture at the top of the brioche moulds with sweet dough, almond cream [frangipane] and cherries-griottes.
- Put the brioche moulds with all the garnishes in a tray. Place the tray with the brioche moulds with all the garnishes in a pre-heated oven at 180 degrees, Celsius for about 20-25 minutes. To check if the cherry-griottes cakes are cooked, put the top of a knife inside the cakes into middle high. If the top of the knife is hot and without cake moisture, the cherry-griottes cakes are cooked.
- When the cherry-griottes cakes are cold or warm, place the remaining cherry dices on the middle-top of the cherry-griottes cakes. Brush some of the cherry coulis on the top of each of the cherry-griottes cakes.

Caramel cherry garnish:

- In a small pan cook the sugar until becoming very light brown caramel color over medium heat. During the cooking process of the sugar brush frequently the sides of the pan to avoid the sugar to crystallize. When sugar is cooked put aside and put each fresh cherry-griottes in it to wrap completely with sugar.

Light lemon cream mixture:

- In a small pan combine the water with the sugar. Cook the mixture of sugar and water over medium heat until it becomes “petit boulet” [around 120-125 degrees, Celsius]. During the cooking process of the sugar brush frequently the sides of the pan to avoid the sugar to crystallize. When sugar is cooked pour slowly [in two-three times] in the mixing bowl of the mixer [speed 2]. When all the sugar is poured put the speed to 3. Beaten the mixture until yellow-white color and heavy consistency.
- In a small pan melt the gelatin leave in a little bit of water. Pour the melted gelatin on the top of the beaten mixture of egg yolks and cooked sugar. Mix well for about one minute, speed 2. Add the sour cream slowly in two-three times. Mix well for about one more minute. Add the blanched lemon zest. Mix well for about 30 seconds.
- Take some small savarin moulds and pass some oil on it. Pour the light lemon cream mixture in each small savarin mould up to the top of each mould. Put the tray with the light lemon cream savarin moulds in the fridge for around an hour or until the light lemon cream mixture gets the required consistency.
- When the light lemon creams are ready unmould them on a top of a rack. On the top of the light lemon creams design some lines of cold melted chocolate.

Presentation:

- On the top of the plate place the cherry-griottes soft cake. Add some coulis on the right side of the cherry-griottes soft cake. Arrange the light lemon savarin cream on the left side of the cherry-griottes soft cake. Arrange a sprig of fresh mint at the top of the cherry-griottes soft cake.