

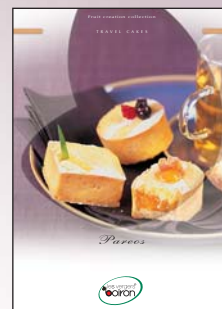
Fruit creation collection

TRAVEL CAKES



*Pareos*





Recipe for 3 x 12 individual cakes

## COMPOSITION

Sweet dough - Fruit heart - Petit Beurre biscuit

### 1 - SWEET DOUGH

Soft butter	270 g
Icing sugar	180 g
Almond powder	65 g
Eggs	100 g
Salt	3 g
Flour	460 g
Vanilla powder	2 g

Cream the soft butter, add the icing sugar, almond powder, salt and eggs (at room temperature). Sieve the flour and vanilla powder, add them to the mixture (mixing lightly) and keep in a cool place. Pour 1,5 mm into 3 cm high circles. Place in the refrigerator.

### 2 - PETIT BEURRE BISCUIT

Eggs	380 g
Caster sugar	120 g
Icing sugar	100 g
Almond powder	100 g
Rice flour	140 g
Butter	190 g

Separate the egg whites from the yolks. Beat the egg whites until stiff with the caster sugar. Mix the dry ingredients – icing sugar, almond powder and rice flour. Add the egg yolks to the stiff whites then delicately add the dry mixture and creamed soft butter. Film this preparation and set aside until the assembly, on the worktop.

### 3 - « SPRING-SUMMER » FRUIT HEART

Boiron Raspberry Puree	250 g
Boiron IQF Blackberries	100 g
Caster sugar	65 g
Inverted sugar	100 g
Potato flour	20 g
Water	50 g

In a saucepan, heat the fruit puree, frozen blackberries, caster sugar and inverted sugar. Add the potato flour and water mixture, bring to a light boil. Film and set aside until the assembly.



### 3 - « IRRESISTIBLE » FRUIT HEART

Boiron Spicy Mango Puree	250 g
Boiron IQF Apricot halves	100 g
Caster sugar	65 g
Inverted sugar	100 g
Potato flour	20 g
Water	50 g

In a saucepan, heat the fruit puree, the diced apricot halves, the caster sugar and inverted sugar. Add the potato flour and water mixture, bring to a light boil. Film and set aside until the assembly.



### 3 - « AUTUMN-WINTER » FRUIT HEART

Boiron Caribbean Rum Cocktail Puree	320 g
Boiron IQF Redcurrants	50 g
Caster sugar	50 g
Inverted sugar	80 g
Potato flour	20 g
Water	50 g

In a saucepan, heat the fruit puree, caster sugar and inverted sugar. Add the potato flour and water mixture, bring to a light boil. Film and keep to the side for assembly. The redcurrants stay in the freezer until assembly.



## ASSEMBLY

Line 3 cm high circles. Pre-bake with a thin layer of petit beurre biscuit using a n° 6 piping bag. Fill up to 3/4 with the fruit heart filling. Cover with 2 mm of petit beurre biscuit and place in the oven heated to 170°C for 10 to 15 minutes.

## TIPS AND ADVICE

For the sweet dough, use weak flour and do not mix excessively for a crisp result. For the fruit hearts, a minimum amount of boiling is needed to keep the intensity of the fruit for this cake.

Petit Beurre biscuit

