

# The Rubik's cake



**Serves :**

8-10



**Prep :**

6-8h



**Rest :**

Freezing : 8h  
Refrigeration : 8h



**Cook :**

Temperature : 356°F  
Time : 12 min.

## Special equipment

- Sponge cake pan
- 2 x Silikomart SF105 15-cube molds
- Spray gun
- Sterilized jar
- Instant read thermometer
- 25 metal cubes
- Airbrush
- Special Rubik's Cake support

## List of recipes

- ✓ Poached fruits
- ✓ Chocolate shell
- ✓ Biscuit
- ✓ Citrus inserts
- ✓ Whipped ganache



# Steps

## D - 2

- 🌀 **Making the poached fruits (confits)** Page **3**  
*Refrigerate*
- 🌀 **Making the chocolate shell** Page **4**  
*Store at room temperature and away from light*
- 🌀 **Preparing the inserts (part 1)** Page **5**  
*Refrigerate for at least 2 hours*
- 🌀 **Making the cake** Page **5**  
*Bake for 10-12 minutes at 180°C/356°F*
- 🌀 **Preparing the inserts (partie 2)** Page **6**  
*Store in the freezer*
- 🌀 **Making the whipped ganache** Page **6**  
*Refrigerate for at least 6 hours*

## D - 1

- 🌀 **Assembling the cubes** Page **7**  
*Freeze for at least 4 hours*
- 🌀 **Mirror glaze and use** (See the dedicated mirror glaze tutorial) Page **8**  
*Refrigerate*
- 🌀 **Velvet glaze and use** Page **9**  
*Refrigerate*
- 🌀 **The gradient effect** Page **10**  
*Refrigerate*

## D-Day

- 🌀 **Final assembly** Page **10**

# Poached fruits

Be mindful, this operation takes about 3 hours.

- Remove the stems from the citrus fruits, cut them in half, and extract at least 130 g of juice for each fruit. Try to obtain a total of 500 g of peel with lemons, oranges, and grapefruits.
- Blanch them (3 times for oranges and lemons, up to 8 times for grapefruits) in a large pot of boiling water for at least 2 minutes - starting with cold water - by draining and rinsing them each time.
- Put water and half of the sugar (500 g) in a saucepan and bring to a boil (up to 103°C/217°F).
- Wait for the syrup to cool down (maximum 70°C/158°F).
- Dip the fruits in this syrup and let them simmer covered, being careful not to exceed 70°C/158°F.
- Add the remaining sugar gradually (500 g) to the syrup to concentrate it, while reheating it to 70°C/158°F.
- When the fruits are tender, drain them and place them in sterilized jars.
- Retrieve the cooking syrup and boil it at 103°C/217°F, then let it cool.
- Pour the syrup into the jars with the citrus fruits and keep them in the refrigerator until use.

## Ingredients



- ☑ 500 g ~ Citrus fruits (peels)
- ☑ 2 x 500 g ~ Superfine sugar
- ☑ 1 liter ~ Water



## Ingredients

- ☑ 600 g ~ White chocolate
- ☑ 300 g ~ Cocoa butter

# The chocolate shell

- Prepare 2 Silikomart SF 105 silicone molds (the cubes are 35 mm on each side) and place them in the refrigerator.
- Prepare a wire rack and 2 baking sheets, one of which should be covered with plastic wrap.
- Melt 600 g of white chocolate and 300 g of cocoa butter either in a double boiler or in the microwave (or combine both methods!). Be careful not to heat it to more than 500W in the microwave and start with 1-minute intervals and reduce as needed.
- Take the chocolate's temperature frequently and stop when it reaches 40-42°C/104-108°F.
- Pour the chocolate into a container with a spout

The change of container will help to stop the temperature rise of the chocolate.

- Add liposoluble food coloring of the desired color and mix using an immersion blender.
- Wait for the chocolate to cool down to 27-28°C/81-83°F. To check if it's at the right temperature, dip a small spoon (at room temperature) into the chocolate and check that when removed, the chocolate layer is both thin and covering: the edges of the spoon should be translucent and therefore visible.
- Place the cold silicone mold on a tray and fill each cube completely with the chocolate at 27-28°C/81-83°F.
- Place a rack over the mold and the tray covered with plastic wrap.
- Quickly turn the whole thing over. (Wait about 30 seconds before turning it over).
- Let the chocolate drip, and as soon as it stops dripping, remove the mold by sliding it over the rack.
- Turn the mold over, place it on a tray and check the thickness of the shell.
- The shell should ideally be quite translucent on the walls, but the corners should be opaque. It's better to have a shell that's too thin than too thick! In the case of a shell that is too thick, you will have to start over. You will then have to wait for the chocolate to harden enough to easily unmold it, melt it again at 35-40°C/95-104°F, strain it and wait for it to cool down to 28°C/82°F. Adjust the temperature of the chocolate according to your first attempt.
- When the mold is turned over, quickly remove any excess chocolate with a bent spatula.
- Let the chocolate harden in the mold at room temperature.
- Repeat the process for the second mold => Retrieve the chocolate deposited on the tray using plastic wrap and quickly heat it up again for a few seconds in the microwave. It should be fluid again (around 35°C/95°F), strain it..., add another liposoluble food coloring if necessary...
- Finally, pour the remaining chocolate onto a tray covered with plastic wrap to make a thin layer of chocolate and protect it from dust by covering it with another layer of plastic wrap. It will be used for the velvet glaze. Store it at room temperature..



## Ingredients

- ☑ 3 x 15 g ~ Superfine sugar
- ☑ 2 x 1 g + 2 g ~ Agar-agar
- ☑ 3 x 60 g ~ Water
- ☑ 3 x 90 g ~ Fruit juice

## The inserts (part 1)

To be made for each citrus fruit... so 3 times in my example.

- In a small container, mix 15 g of superfine sugar with 1 g of agar-agar for orange or grapefruit, and 2 g for lemon (the acidity affects the gelling power of agar-agar!).
- Pour 60 g of water and 90 g of fruit juice into a saucepan.
- Bring to a boil and sprinkle in the sugar/agar-agar mixture while whisking.
- Boil for 2 minutes.
- Pour the preparation into a small container and cover with plastic wrap in contact with the surface.
- Refrigerate for at least 2 hours.



## Ingredients

- ☑ 90 g ~ Almond powder
- ☑ 65 g ~ Brown sugar
- ☑ 90 g + 20 g ~ Egg whites (x4)
- ☑ 35 g ~ Egg yolks (x2)
- ☑ 20 g ~ Whipping cream (30% fat)
- ☑ 15 g + 7 g ~ Superfine sugar
- ☑ 70 g ~ Butter
- ☑ 35 g ~ All-purpose flour
- ☑ 2 g ~ Baking powder
- ☑ 1 ~ Lemon zest
- ☑ 1g ~ Salt

## The cake

- In a mixing bowl, combine 90g of almond powder with 65g of brown sugar, 20g of egg whites, 35g of egg yolks, 20g of whipping cream, 15g of sugar, and a pinch of salt.
- Melt 70g of butter in the microwave and let it cool to room temperature.
- Whip the remaining egg whites (90g) until stiff peaks form and add 7g of superfine sugar to stabilize.
- Incorporate the cooled melted butter into the almond mixture and mix well.
- Add 35g of AP flour, lemon zest, and 2g of baking powder, and mix.
- Finally, gently fold in the beaten egg whites in three parts. The first third can be stirred in with a whisk (to loosen the mixture), while the remaining two-thirds should be mixed with a rubber spatula in a circular motion.
- Pour the batter into a silicone genoise mold (lined with parchment paper) and bake at 180°C/356°F in a convection oven for 10 to 12 minutes.
- The cake should be blond in color when finished baking.



## Ingredients

- ☑ 3 g ~ Gelatin (200 blooms)
- ☑ 20 g ~ Water
- ☑ 530 g ~ Whipping cream (30% fat)
- ☑ 140 g ~ White chocolate
- ☑ 3 x 40 g ~ Fruit juice

## The ganache

- Mix 3g of 200 bloom gelatin with 20g of cold water and refrigerate for at least 20 minutes.
- Melt 140g of white chocolate in the microwave (max 510W): 1 minute on the first go and then in 30 second increments. Always stop heating when the chocolate is 3/4 melted. The residual heat will help melt the remaining chocolate pieces.
- Boil 265g of whipping cream (+30% fat) in a saucepan on medium heat.
- Pour 1/4 of the boiling cream onto the melted chocolate and stir vigorously with a rubber spatula.
- Ensure that the mixture becomes smooth and shiny before adding more cream.
- Pour the remaining cream in 2-3 times, making sure the mixture is homogenous each time.
- Add the gelatin and mix with the rubber spatula until it is completely melted.
- Finally, add 265g of cold whipping cream and mix.
- Divide the mixture into 3 equal parts (about 225g each) and add 40g of juice from each fruit to each part.
- Blend each part with an immersion blender, cover with plastic wrap and refrigerate the 3 ganaches overnight if possible.



## Ingredients

- ☑ 3 x 85 g ~ Candied fruits
- ☑ 3 x 20 g ~ Fruit segments
- ☑ 3 x 27 g ~ Finger lime
- ☑ 7 g ~ Fresh mint

## The inserts (partie 2)

- Remove the citrus jelly from the refrigerator.
- Pour the jelly into a mixing bowl and make it more fluid using a rubber spatula or, even more effectively, an immersion blender. Ensure that it is as liquid as possible.
- Using a food processor, chop 85 g of candied fruit into small pieces (2-3mm).
- Mix the candied fruit and jelly together.
- Take 20 g of segments from the same citrus fruit and chop them into small pieces.
- Finally, mix everything together with 27 g of finger lime (which adds a real zing!).
- For the lemon insert, add 7 g of fresh mint leaves.
- Transfer each preparation into a small piping bag and set aside.



# Continuation

- Use small metal cube cutters (Rubik's kit of 3 cm per side, available on Aliexpress) to cut out cubes from the biscuit.
- Place all the cubes on a baking sheet lined with parchment paper.
- Fill each cube about 3/4 full with the insert mixture.
- Chill in the freezer for at least 2 hours.
- Unmold 5 cubes when frozen and fill 5 new ones (this will make a total of 30 cubes with the silicone mold)



# Assembly

- Take the inserts out of the freezer and pre-pierce them using a metal pick (previously dipped in hot water).
- Insert toothpicks into the holes created.
- Place the inserts back in the freezer.
- Take the ganache out of the refrigerator..
- Whip the ganache using a mixer fitted with a whisk attachment. The mixer bowl should be cold (previously placed in the refrigerator) and gradually increase the speed of the mixer. Do not over-whip the ganache, it should remain soft.
- Put the whipped ganache into a piping bag and fill the chocolate cubes halfway.
- Line the walls of the cube with a rounded knife tip.
- Add more whipped ganache to the formed cavity to fill it again halfway.
- Repeat the process for each ganache !
- Take the inserts out of the freezer and insert them into the corresponding cubes for each citrus fruit.
- Push the insert down so that it is level with the silicone mold.
- Using a spatula or knife, remove excess cream.
- Label each cube to identify the flavor.
- Cover with plastic wrap and put in the freezer for at least 2 hours. (overnight is even better)



# The mirror glaze

## Ingredients

- ☑ 100 g ~ Sweetened condensed milk
- ☑ 150 g ~ Glucose syrup
- ☑ 150 g ~ Superfine sugar
- ☑ 150 g ~ White chocolate
- ☑ 75 g + 60 g ~ Water
- ☑ 10 g ~ Gelatin (200 blooms)
- ☑ 3 g ~ Water-soluble food coloring

- Soak 10g of powdered gelatin in 60g of cold water and let it sit in the refrigerator for at least 20 minutes.
  - In a saucepan, heat 150g of glucose syrup, 150g of sugar, and 75g of water over medium heat until it reaches 103°C/218°F.
  - Pour this syrup into a narrow container containing 150g of white chocolate and 100g of sweetened condensed milk.
  - Let it sit for 5 minutes (to allow the chocolate to melt).
  - Melt the gelatin in the microwave (15 seconds at 800W max).
  - Pour the gelatin into the mixture and add the water-soluble coloring until the desired color is achieved.
  - Mix the mixture with an immersion blender. (I strongly recommend using the Bamix, which solved all of my air bubble problems.)
  - Mix for 4-5 minutes to remove air bubbles and smooth the glaze. (Never lift the mixer out of the mixture during this phase.) The appearance should be smooth and shiny.
  - Cover with plastic wrap and let it rest at room temperature until it cools down to 35°C/95°F..
  - Prepare a polystyrene base covered with plastic wrap. This will serve as a support for the cubes using toothpicks.
  - Remove the cubes from the freezer (remember that you have 5 extra cubes that you can use to test the glaze application temperature, for example!)
  - When the glaze reaches 35°C/95°F, slowly dip a frozen cube into it, holding it with the toothpick and being careful not to get any glaze on the base of the cube.
  - Dip for 3-4 seconds and remove.
  - Quickly flip it over and check for bubbles. If there are any, quickly remove them with a toothpick.
  - Insert the cube into the polystyrene base with the toothpick so it can finish dripping off.
  - Remove the toothpick with the help of a fork and place the cubes on a baking sheet lined with parchment paper.
  - Refrigerate.
  - Before placing the cubes on their final display, make sure the glaze is set (you can touch it with your finger without it sticking).
- I recommend leaving it for a few hours to ensure this.



# The velvet glaze

## Ingredients



- The remaining chocolate used for the shells I

- Preheat the oven to 50°C/122°F.
- Prepare a rotating plate on which to place a polystyrene disc. Wrap everything with cling film to protect it. I also recommend preparing a moving box to avoid spraying chocolate everywhere.
- When the oven reaches 50°C/122°F, place the paint gun inside and turn off the oven. This will prevent some problems related to temperature differences between the chocolate and the gun.
- Retrieve the chocolate slab that was used to make the shell and break it into small pieces.
- Melt the slab in the microwave until it reaches 40°C/104°F (always using the same process 500W max...)
- When the chocolate is fluid, remove the gun from the oven and fill its tank. As long as you are not ready to spray the chocolate, put the gun back in the oven (which serves as a warmer).
- Remove the cubes from the freezer and stick them onto the rotating plate. Place everything in the cardboard.
- Finally, take the gun out of the oven and spray without delay, with a 30-40 cm distance.
- Stop spraying when the velvet effect is even and applied on all sides of the cubes.
- Use a fork to remove the toothpick and place the cubes on a baking sheet covered with parchment paper.
- Refrigerate.



## Ingredients



- ☑ ½ tsp of Kirsch
- ☑ 2-3 g ~ Water-soluble food coloring

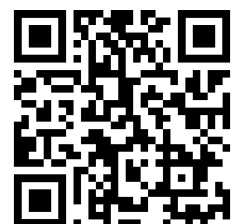
## The gradient effect

- In a small bowl, mix one tablespoon of Kirsch with a hint of water-soluble food coloring.
- Spray the mixture onto the cubes with the velvet glazing using an airbrush.
- This also works on a mirror glaze!



## The Rubik's Assembly

- For the support, you will need 3 square-shaped plates measuring 12 to 12.5 cm on each side. These plates should be spaced 4 cm apart.
- Make sure the cubes are placed on the support only once they are dry to the touch, otherwise it can be a real hassle!
- Using a knife, remove any burrs so that the base of the cubes is smooth.
- During assembly, be careful not to stick them together. 2 cubes with a mirror glaze that touch each other will stick together.
- Finally, carefully place the cubes using the tip of a knife.



# Tips

## ❖ **Candied fruits : (video reference = 04:14)**

In order to optimize the preservation of candied fruits, I strongly advise you to sterilize the jars in which you will put them. To sterilize them, simply immerse them in boiling water for 10 minutes.

Then let them dry: do not wipe them with a towel!

Finally, store the jars of candied fruits in the refrigerator.

## ❖ **Chocolate shell : (video reference = 08:16)**

It is absolutely necessary that it be thin. If it is too thick, it will spoil the taste experience.

In case of failure (because it is the most difficult part of the dessert), wait for the shells to harden in order to easily remove them from the mold. Melt the chocolate at 35-40°C/95-104°F, strain it to remove any small remaining pieces of chocolate, and wait for its temperature to drop to around 28°C/82°F. During this time, clean the mold.

Then you will need to act according to your problem:

If it is too thick, pour the chocolate at 29°C/84°F. If it is too thin, pour the chocolate at 27°C/81°F.

## ❖ **Miscellaneous :**

This video was made with 3 citrus fruits, but you can do it with any flavor and even any type of dessert. For example, I made a 3-chocolate version like this! The only limit should be your imagination.

It might be possible to skip the chocolate shell if you use a liquid preparation instead of whipped ganache, for example !

You will make a total of 30 cubes, but you will only need 25 cubes. The extra 5 cubes can be used for testing the glaze, for example, or the less beautiful ones can be set aside, increasing your chances of having perfect cubes.