

The Muschroom



Serves :

6



Prep :

3h



Rest :

Freezing : 8h
Refrigeration : 4h



Cook :

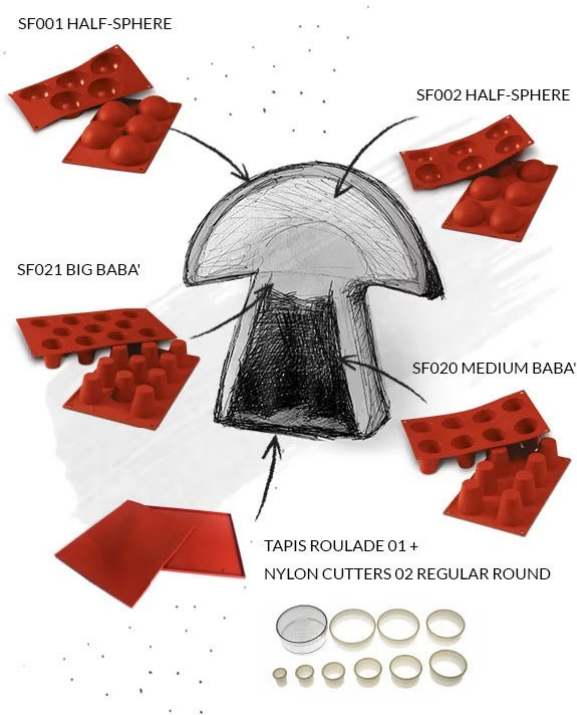
Temperature : 347°F
Time : 15 min.

Special equipment

- ✓ Baba mold Ø 5,5 cm (Ref : Silikomart SF021)
- ✓ Baba mold Ø 4,5 cm (Ref : Silikomart SF020)
- ✓ Sponge cake mat 36*28*1,5cm
- ✓ Half-sphere mold Ø 7 cm (Ref : Silikomart SF002)
- ✓ Half-sphere mold Ø 8 cm (Ref : Silikomart SF001)
- ✓ Cookie cutter Ø 4,5 cm and 6 cm

List of recipes

- ✓ Raspberry cream
- ✓ Sponge cake
- ✓ Red fruit compote
- ✓ Raspberry insert
- ✓ Vanilla mousse
- ✓ Streusel
- ✓ Mirror glaze
- ✓ Chocolate coating



Steps

D - 1

- 🌀 **Making the raspberry creamy** Page **3**
Freeze for at least 3 hours
- 🌀 **Making the sponge cake** Page **4**
- 🌀 **Making the red fruit compote** Page **5**
Assembly with the sponge cake and at least 4h in the freezer
- 🌀 **Making the raspberry insert** Page **5**
Assembly with the creamy – at least 2h in the freezer
- 🌀 **Making the vanilla mousse** Page **6**
Assembly - base + top – at least 6h in the freezer

D-Day

- 🌀 **Making the streusel** Page **7**
- 🌀 **Assembly** Page **7**
 - ✓ *Making the mirror glaze (35°C/95°F)*
 - ✓ *Making the chocolate shells (Chocolate - 50/50 cocoa butter at 30°C/86°F)*
- 🌀 **Store in the refrigerator for 4 hours before tasting**

Raspberry cream

Ingredients

- ☑ 150 g ~ Raspberry coulis
- ☑ 48 g ~ Whole egg (x1)
- ☑ 37 g ~ Egg yolks (x2)
- ☑ 30 g ~ Superfine sugar
- ☑ 1 sheet of 200 blooms gelatin
- ☑ 45 g ~ Soft butter

- Soak 2g of gelatin in a bowl of cold water.
- Make an English cream by whisking in a mixing bowl:
 - 1 whole egg (48g)
 - 2 egg yolks (37g)
 - and 30g of superfine sugar.
- Boil 150g of raspberry coulis in a small saucepan.
- Pour the coulis over the eggs and mix well with a whisk.
- Put it back on low heat until it reaches a temperature of 82°C/180°F.
- Off the heat, add the squeezed gelatin.
- Add 45g of softened butter when the cream reaches a temperature of 40-45°C/104-113°F.
- Mix with a hand blender until smooth and homogeneous.
- Pour into a half-sphere mold with a diameter of 7 cm, to a thickness of about 1 to 2 cm.
- Store in the freezer..



The sponge cake

Ingredients

- ☑ 20 g ~ Superfine sugar
- ☑ 120 g ~ Egg whites (x4)
- ☑ 80 g ~ Egg yolks (x5)
- ☑ 70 g ~ Brown sugar
- ☑ 30 g ~ Almond powder
- ☑ 70 g ~ Pastry flour
- ☑ 5 g ~ Baking powder
- ☑ 3-4 tbsp vanilla extract

- Whisk 120g of egg whites in a stand mixer on low speed, gradually increasing to medium speed.
- Add 20g of superfine sugar when the whites are stiff and increase the speed to maximum for 30 seconds.
- In a separate bowl, beat 80g of egg yolks with 70g of brown sugar until pale and fluffy.
- Add 3-4 tablespoons of vanilla extract and mix.
- In another bowl, mix together:
 - 30g of almond powder,
 - 70g of pastry flour,
 - and 5g of baking powder
- Sift these dry ingredients into the egg yolk mixture and mix with a whisk until smooth.
- Add a small amount of the egg whites and mix to loosen the mixture.
- Add the remaining egg whites in two parts, being careful not to deflate them.
- Pour the batter onto a baking sheet lined with parchment paper and smooth it out roughly.
- Bake in a convection oven at 175°C/347°F for about 15 minutes.
- Remove the sponge cake from the hot sheet pan so it doesn't continue cooking and let it cool to room temperature.



Ingredients

- ☑ 200 g ~ Fresh or frozen fruits
- ☑ 90 g ~ Fruit puree
- ☑ 12 g ~ Superfine sugar
- ☑ 5 g ~ Cornstarch
- ☑ 6 g ~ Lemon juice

The red fruit compote

- Mix 90 g of coulis and 5 g of cornstarch in a small bowl.
- In a saucepan, add:
 - 200 g of fresh or frozen fruits,
 - 12 g of superfine sugar
 - and the juice of 1/2 lemon.
- Cook until the desired consistency is reached.
- Strain the mixture to remove the fruit pieces and set aside.
- Pour the coulis and the juice extracted from the fruits into the saucepan.
- Cook over medium heat until it boils.
- Add the fruit pieces and gently mix with a spatula.
- Let it cool a little and pour into the baba mold, filling 2/3 of it.
- Cut the sponge cake using a pastry cutter and place it on top of each insert.
- Keep in the freezer.



Ingredients

- ☑ 135 g ~ Raspberry coulis
- ☑ 80 g ~ Orange juice
- ☑ 50 g ~ Glucose syrup
- ☑ 5 g ~ NH pectin
- ☑ 40 g ~ Superfine sugar

Raspberry insert

- Mix 40 g of superfine sugar and 5 g of NH pectin in a small container.
- Pour into a saucepan:
 - 135 g of raspberry coulis,
 - 80 g of orange juice,
 - and 50 g of glucose syrup.
- Heat over medium heat and gradually sprinkle the sugar/pectin mixture when the temperature reaches 80°C/176°F.
- Boil for 2 minutes.
- Quickly pour (before gelling) a layer of about 5 mm on the raspberry creamy domes.
- Keep in the freezer.



The vanilla mousse

Ingredients

- ☑ 85 g ~ Whole milk
- ☑ 65 g ~ Egg yolks (x4)
- ☑ 10 g ~ Honey (acacia)
- ☑ 10 g ~ Superfine sugar
- ☑ 1 ~ Vanilla pod
- ☑ 100 g ~ White chocolate
- ☑ 75 g ~ Whipping cream (+30% fat)
- ☑ 4 g ~ Gelatin sheets (200 blooms)
- ☑ 24 g ~ Water
- ☑ 275 g ~ Whipped cream

- Hydrate 4 g of gelatin (200 blooms) in a container of cold water (24 g).
- Pour 85 g of whole milk, 10 g of sugar, and a scraped vanilla pod into a saucepan.
- Bring to a boil and let steep for 30 minutes.
- Whip 275 g of well-chilled whipping cream (+30% fat) into soft whipped cream (like shaving foam) and reserve it in the refrigerator.
- Whisk 4 egg yolks (65 g) with 10 g of honey in a mixing bowl until pale and thick.
- Make a custard (stop cooking at 82°C/180°F).
- Melt 100 g of white chocolate in the microwave or double boiler (max 510W 1 minute then in 30-second intervals).
- Make a ganache by gradually adding the milk to the melted chocolate in 3 portions. The mixture should be smooth and shiny before each addition of milk.
- Add the gelatin during the 3rd addition of milk and stir until it is completely dissolved.
- Add 75 g of chilled heavy cream to the ganache to bring the temperature down and blend it using an immersion blender. The ganache should be around 25°C/77°F.
- Remove the whipped cream from the refrigerator (275 g) and add a little bit of it (about a large spoonful) to the mixture. Stir gently with a spatula until smooth and homogeneous.
- Pour the mixture into the whipped cream all at once.
- Gently fold the mixture with a spatula from bottom to top => do not overmix.
- Pipe the mousse into the half-sphere mold with a diameter of 8 cm and then into the baba mold with a diameter of 5.5 cm (halfway) once it is well mixed.
- Add the creamy jelly to the half-sphere mold and cover it with a light layer of mousse.
- Add the compote/cake to the baba mold and level the top to obtain a flat and even result (in summary, unmold the small molds to integrate them into the larger molds and thus envelop each preparation with a layer of mousse of about 5 mm in thickness).
- Freeze for at least 3 hours (preferably overnight)



Ingredients

- ☑ 60 g ~ Brown sugar
- ☑ 60 g ~ Almond powder
- ☑ 50 g ~ All-purpose flour
- ☑ 60 g ~ Softened butter
- ☑ 2 g ~ Fleur de sel (sea salt)

The streusel

- Mix brown sugar (60 g), almond powder (60 g), flour (50 g), and fleur de sel (2 pinches) using a whisk in a mixing bowl.
- Add softened butter (60 g) and work by hand until obtaining a homogeneous block.
- Crumble by hand.
- Shape the mixture into half-moon shapes using a 6 cm diameter cookie cutter (placed on a baking sheet lined with parchment paper).
- Bake at 180°C/356°F for 15 minutes.



Assembly

- Make a mirror glaze (see recipe at the end) using a water-soluble poppy red food coloring and a little gold powder (this is just an example, but the result is superb).
- Cover the glaze with plastic wrap and let it cool to room temperature.
- Melt 250g of white chocolate with 250g of cocoa butter (in the microwave at 510W for 1 minute then in 30-second intervals). Be careful not to exceed 50°C/122°F.
- Let it cool to room temperature until the chocolate reaches 30°C/86°F.
- Take the mushroom bases out of the freezer and pre-pierce them. Break off the base of the mold to round it and thus obtain a base without a right angle. Put everything back in the freezer.
- Prepare a support to glaze the mushroom cap (a tray covered with plastic wrap and 6 small glasses, for example).
- Make the chocolate shells when it reaches a temperature of 30-31°C/86-88°F.
- Reheat the mirror glaze until it reaches the right temperature, around 35°C/95°F (a few seconds in the microwave is enough). Stir with the tip of the thermometer, avoiding forming bubbles.
- Stick the cap with a wooden or metal stick, then quickly dip it in the chocolate/cocoa butter mixture at 30°C/86°F. Wait until the shell becomes completely matte, then remove the stick by rotating it. Place the cap on the back of a small glass.
- Only do 3 caps at a time maximum as the chocolate temperature drops quickly. In this case, put the remaining 3 caps back in the freezer and reheat the chocolate in the microwave. The chocolate should be fluid and still at 30-31°C/86-88°F. Otherwise, the shell will be too thick.
- Pour the mirror glaze (at 35°C /95°F if using sweetened condensed milk) over the first 3 caps.
- Sprinkle the glaze lightly with finely grated white chocolate.
- Make a collar of white chocolate (see video for 2 different methods).
- Finish the remaining caps when the chocolate is back at the right temperature (30-31°C/86-88°F).
- Dip the base in the chocolate at 30-31°C/86-88°F temperature and immediately brush it with a metal brush to make grooves on the sides.
- Dust the base with cocoa using a brush, being careful not to put any on the top of the base, otherwise the cap won't adhere properly to the base.
- Gently place the base in the center of the streusel.
- Slightly melt the top of the base to flatten it and facilitate adhesion with the cap using the heated blade of a knife (dipped in boiling water and wiped).
- Quickly and gently place the cap on the base.
- Refrigerate until defrosted (3-4 hours).



Ingredients

- ☑ 100 g ~ 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 coloring

The mirror glaze

- Hydrate 10 g of powdered gelatin with 60 g of cold water and let it rest for at least 20 minutes in the refrigerator.
- In a saucepan, heat 150 g of glucose syrup, 150 g of sugar, and 75 g of water over medium heat until it reaches 103°C/218°F.
- Pour this syrup into a narrow container containing 150 g of white chocolate + 100 g of condensed milk.
- Let it rest for 5 minutes (so that the chocolate melts).
- Melt the gelatin in the microwave (15 sec. at 800W max.).
- Pour the gelatin into the mixture and add the water-soluble coloring until the desired color is reached. I use a poppy red and a golden powder for the coloring (I love the result).
- Mix the mixture with an immersion blender. (I strongly recommend the Bamix, which has been the solution to all my air bubble problems).
- Mix for 4-5 minutes to remove air bubbles and smooth out the glaze. Never remove the mixer during this phase. The appearance should be smooth and shiny.
- Cover with plastic wrap and let it rest at room temperature.

If you used condensed milk:

- "Unsweetened", the application temperature is around 30°C/86°F.
- "Sweetened", the application temperature is around 35°C/95°F.



Tips

❖ Managing the assembly:

At first glance, this dessert may seem time-consuming to make, but it is just an illusion. It's true that there are many steps, but each step is quick to complete (less than 10 minutes).

The real trick to making this dessert successful lies in the molds that greatly facilitate the assembly process.

Then, the delicate part is during the making of the shell. It is very important that the shell is not too thick, and therefore to respect a temperature of about 30°C/86°F for the chocolate/cocoa butter mixture. I strongly recommend dipping only 2 or 3 (caps or bases) at a time in the melted chocolate, as it will quickly cool down.

Then, reserve the unused caps or bases in the freezer. It is also important that they are well frozen before dipping them in the chocolate.

It is better to have a shell that is too thin than too thick for tasting!