

# Apricot White Cheese Cake

| 杏桃白芝士慕斯蛋糕 |



## 杏仁蛋糕 /Almond Cake

A	全蛋/Whole Egg	270 g
A	转化糖/Inverst Sugar	40 g
A	杏仁粉/Almond Powder	195 g
A	糖粉/Icing Sugar	80 g
A	低筋面粉/Cake Flour	85 g
B	蛋白/Egg White	195 g
B	砂糖/Caster Sugar	120 g
C	总统黄油/President Butter	50 g

60×40×h1 cm×1pcs

可可百利焦糖脆脆  
Cacao Barry Cara crakine

## 制作流程 /Preparation

将全蛋,转化糖,杏仁粉,糖粉及低筋面粉一起打发,蛋白细砂糖打发至9成发拌入以上,最后拌入融化的黄油即可,以上上火200度下火190度烤12分钟。使用前切成成长条状抹上可可百利焦糖脆脆备用。

Whip Whole Egg, Inverst Sugar, Almond Powder, Icing Sugar and Cake Flour, Whip Egg White and Caster, then add into it, finally add in Butter. Bake 12 minutes at Upper Temperature 200°C and lower temperature 190°C. Cut into long sticks and spread on Cacao Barry Cara crakine, serve for using.

## 蜜桃慕斯 /Apricot Mousse

A	宝茸蜜桃果泥 /Boiron Apricot Puree	235 g
A	宝茸柠檬果泥 /Boiron Lemon Puree	15 g
A	细砂糖/Caster Sugar	55 g
B	吉利丁片/Gelatin Sheet	10 g
C	总统淡奶油 /President Whipping Cream	275 g

小半圆型长条模一摸400g

将宝茸蜜桃果泥,砂糖煮开,加入吉利丁融合降温至30度再拌入打发淡奶油,倒入1条小半圆型长条慕斯模中一半,中间挤一条杏桃果果酱,再将慕斯填满放入冷冻备用。

Cook Boiron Apricot Puree and Caster Sugar until boil, mix Gelatin Sheet and cool it down to 30°C, and stir in whipped President Cream, pour into Long Mousse Mould (Half thick), pour a strip of Apricot Paste, and fill the mousse until full, and freeze it.

## 香草奶油芝士慕斯 /Vanilla Cream Cheese Mousse

A	牛奶/Milk	92 g
A	总统淡奶油 /President Whipping Cream	92 g
A	香草枝/Vanilla Pod	0.5 pcs
A	细砂糖/Caster Sugar	50 g
A	蛋黄/Egg Yolk	45 g
B	吉利丁片/Gelatin Sheet	3.5 pcs
C	马斯卡邦芝士/Mascarpone	85 g
C	大利年奶油芝士 /Dairyland Cream Cheese	85 g
D	总统淡奶油 /President Whipping Cream	235 g

大半圆型长条模一摸600g

牛奶,总统淡奶油,香草枝,细砂糖,蛋黄一起煮成英式奶酱,加入已泡好的吉利丁片拌匀,再慢慢加入马斯卡邦与大利年奶油芝士拌匀,温度降至35度再拌入打发淡奶油。

Use Bridel Milk, President Whipping Cream, Vanilla Pod, Caster Sugar and Egg Yolk to cook crême anglaise, add soft Gelatin, stir until smooth, add Mascarpone and Dairyland Cream Cheese and stir smooth, cool it down to 35°C, and stir in whipped Cream.

## 蜜桃果酱 /Apricot Jam

	宝茸蜜桃果茸 /Boiron Apricot Puree	100 g
	艾迪亚蜜桃果馅 /Aldia Apricot Filling	300 g

## 芒果淋面 /Mango Glaze

A	艾迪亚蜜桃果胶 /Aldia Nappage Apricot-Hot Application	150 g
A	宝茸芒果芒茸 /Boiron Mango Puree	150 g
A	水/Water	70 g
B	艾迪亚镜面果胶 /Aldia Mirror Décor Neutral	500 g

艾迪亚蜜桃果胶,宝茸芒果泥,水一起煮开,最后慢慢拌入艾迪亚镜面果胶拌匀备用。

Cook Aldia Nappage Apricot-Hot Application, Boiron Mango Puree and Water to boil, finally add in Aldia Mirror Décor Neutral and stir smooth, reserve for using.

## 组合 / Assembly

香草奶油芝士慕斯倒入1条大半圆型长条慕斯模中一半,放入冻好的蜜桃慕斯,再将芝士慕斯填入9分满,最后放上杏仁蛋糕进冷冻备用。将芒果淋面融化调温至30度,均匀的淋在慕斯上做最后的装饰。

Pour Vanilla Cream Cheese Mousse into Big Long Mousse Mould (Half thick), pour in the frozen Apricot Mousse, and fill the mousse until 90% full, finally put on Almond cake, and freeze it.

Cook Mango Coating to 30°C, pour on the mousse evenly and make the final decoration.