



Summer Opera cake raspberry sudachi

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METHOD

Plain Joconde sponge

Whip the whole eggs, ground almonds and icing sugar in the mixer. Whip the egg whites to soft peaks, gradually adding the sugar. Sift the flour and melt the butter. Mix part of the egg whites into the first mixture, then the flour, the rest of the egg whites and the melted butter, previously mixed with a little of the egg and ground almond mixture. Spread on a baking sheet (600 g - 60X 40). Bake at 210°/220°C, vent closed.

Raspberry punch - 250 g per sheet

Mix all the ingredients.

Raspberry confit - 400 g per sheet S

Heat the puree and the IQF fruit. At 40°C, add the atomized glucose and whisk. At 50°C, add the sugar and pectin mixed together, whisking thoroughly. Boil for one minute. Add the lemon juice off the heat. Cool to 4°C. Blend before use.

Raspberry cream - 1000 g per frame S

Heat the puree to 40°C, then add the sugar, pectin and stabilizer. Bring to the boil then add the egg yolks and blend thoroughly. Cool to 35°C, then add the softened butter, in the blender.

Italian meringue

Cook the water and sugar to 118°C. Pour over the whipped egg whites. Whisk at medium speed until 35°C. Use immediately.

Mousse sudachi - 180 g per mould S

Rehydrate the gelatine with the sudachi juice. Whip the cream until foamy. Melt the gelatine, then cool the mixture to 40°C. Pour over the meringue and finish with the loosely whipped cream. Pour immediately.

Mikado Breton shortbread dough

Roll out to 3mm. Bake for 10 minutes at 150°C. Take out of the oven, cut out shapes and bake for another 12 min.

Sudachi fruit glaze S

Heat the water, puree and glucose to 50°C. Add the pectin + sugar + sorbet stabilizer mixture. Boil for one min - Transfer to a bowl and cover with plastic wrap in contact with the surface. Cool to 4°C (4 hours). Reheat, blend, adding the powders and colouring, use at 40°C.

ASSEMBLY AND FINISHING

Moisten the sponge sheet with syrup. Spread with all of the raspberry confit.

Cut in half (30X40) and place in the freezer for a few minutes.

Place one sponge half in the bottom of the frame (preserve upwards). Spread with the raspberry cream. Place the second sponge half (preserve downwards) on the cream - Place in the freeze to set. Cut strips of 2.5 cm by 38 cm and keep in the freezer. Mould part of the sudachi mouse in the Infinity moulds. Add a strip of raspberry insert.

Cover and smooth with mousse. Place in a blast chiller to set.

Unmould. Glaze. Cut to the desired size. Place on the shortbread bases.

Decoration: White chocolate disc speckled with red.

INGREDIENTS

Recipe calculated for: 11 bands of the Infinity mould (Silikomart)

■ Plain Joconde sponge

Eggs	175 g
Ground almonds	110 g
Icing sugar	100 g
Egg whites	140 g
Sugar	40 g
All purpose flour (T55)	70 g
Butter	35 g

■ Raspberry punch

Ravifruit raspberry puree	85 g
Water	85 g
Syrup 30°	85 g

■ Raspberry confit S

Ravifruit raspberry puree	150 g
Ravifruit raspberry pieces	150 g
Ravifruit lemon puree	10 g
Atomized glucose	50 g
Sugar	50 g
NH pectin	5 g

■ Raspberry cream S

Ravifruit raspberry puree	715 g
Egg yolks	105 g
Sugar	105 g
Butter	165 g
NH pectin	15 g
Ice-cream stabilizer	6 g

■ Sudachi mousse S

Ravifruit sudachi puree	400 g
200 bloom gelatine powder	24 g
Italian meringue	640 g
Whipping cream	960 g

■ Italian meringue

Egg whites	230 g
Sugar	380 g
Water	100 g

■ Mikado Breton shortbread dough

Bread flour T65	500 g
Butter	375 g
Fine sea salt	12 g
Sugar	235 g
Ground almonds	235 g
Vanilla powder	2,5 g
Eggs	100 g

■ Sudachi fruit glaze S

Ravifruit sudachi puree	180 g
Water	710 g
Glucose	230 g
Sugar	355 g
NH pectin	16 g
Sorbet stabilizer	9 g
Silver glitter powder (PCB)	0,5 g
Pistachio green colouring	AR
Lime green colouring	AR

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>> Basic recipe from



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