



Professional

Cherry Entremet



RECIPE BY: Angelica Iuliano (Brand Ambassador)

MAKES: 15 entremet

PREP TIME: 25-35 minutes

COOK TIME: 35 minutes, plus cooling and refrigeration

Create a premium, menu-ready cherry entremet featuring a cherry brandy mousse and cherry compote insert on a hazelnut-chocolate cake base. Effortlessly finish with Queen Professional Glamour Glaze tinted with Pillar Box Red for a flawless, high-shine finish, inviting chefs to craft a dessert that not only looks exceptional but captures attention from the very first glance.

Method (Continued)

STEP 2: Cherry Compote Insert

Place the gelatine into iced water and allow it to hydrate for 5 minutes, then remove and strain off water and set aside. Place the cherries into a pot on low heat, cook until wet and soft, chop these cherries into small chunky pieces. Add in the sugar and corn flour, cook this until it's formed a thick mix. Once thickened, remove the pot from the stove and mix the gelatine until completely dissolved. Pour the compote into moulds and place in the freezer until set (Makes 15 semi-circle domes @ 50mm moulds.)

STEP 3: Cherry Brandy Mousse

Hydrate the gelatine in iced water for 5 minutes, then strain and set aside. In a pot, bring the milk, cream (A) and vanilla to a simmer. Whisk the egg yolks with caster sugar (A), then temper with the hot liquid and return the mixture to the pot, cooking to 84°C. Remove from the heat, stir in the gelatine to dissolve, then add the cherry brandy and cool the mixture to 25°C. Whip cream (B) with caster sugar (B) to medium peaks, and gently fold it through the cooled anglaise base to finish. Half-fill the moulds with the mousse, place the cherry insert in the centre, cover with more mousse, and freeze until completely set.

STEP 4: Chantilly Cream

Combine all ingredients in a mixing bowl and whisk until thick peaks form, then transfer the mixture to a piping bag fitted with a small round nozzle.

STEP 5: Assembly and Garnish

Shake the Mirror Glaze jar for 30-60 seconds to prep the glaze, add the colour and continue shaking till completely mixed to perfect consistency. Place frozen mousses onto a wire rack, and pour the glaze over. Assemble the hazelnut chocolate cake on the cake boards, place the glazed domes on top once completely set in the freezer for 3-4 hours, followed by piping peaks of Chantilly cream on the dome. Place a pitted cherry on top, and a stick chocolate stem to complete the assembly.

Ingredients

Flourless Hazelnut Chocolate Cake

225g Hazelnut Meal
225g Brown Sugar
60g Cocoa Powder
0.5 tsp Bicarb
140ml Milk
2 eggs

Cherry Brandy Mousse

150ml Milk
150g Cream (A)
90g Egg Yolks
50g Caster Sugar (A)
10g Gelatine, Gold Leaf
375g Cream (B)
40g Caster Sugar (B)
75ml Cherry Brandy
1 tbsp [Queen Professional Organic Vanilla Bean Paste](#)

Cherry Compote Insert

500g Cherries
50g Caster Sugar
2 tbsp Corn Flour
2g Gelatine, gold

Chantilly Cream

125g Cream
12g Caster Sugar
0.5 tbsp [Queen Professional Organic Vanilla Bean Paste](#)

Garnish

15 Pitted Cherries
15 Chocolate Stems
1 tbsp [Queen Professional Pillar Box Red Colour](#)
1kg [Queen Professional Glamour Glaze](#)

Method

STEP 1: Flourless Hazelnut Chocolate Cake

Preheat the oven to 170°C, sift together dry ingredients in a bowl and whisk together milk and eggs, to pour over the dry ingredients. Pour the batter into a lined cake tin and bake for 8-10 minutes. Once completed, remove from the oven and allow to cool completely. Cut 6.5cm circles and place onto cake boards (Makes 2 slabs @ 370g per tray i.e. 26 cake circles.)