



## Yoghurt-Raspberry Mousse Cake

Yield: 2 tortes, 18 cm Ø

### Ingredients:

- 0,160 kg Short pastry, 2 short pastry bases, baked
- 0,050 kg Apricot jam
- 0,120 kg Chocolate sponge layer, 2 pcs
- 0,150 kg Decoration Swiss roll, 2 pcs 56 x 3,5 cm

#### Raspberry Fruit Mirror

- 0,250 kg **Fruit puree Raspberry**
- 0,020 kg **Alaska 666**
- 0,040 kg Water, approx. 60 °C

Warm the fruit puree up to 20 °C. Dissolve **Alaska 666** in the water, stir in the fruit puree. Pour into a ring, 12 cm Ø and place into the fridge.

#### Raspberry Fruit Puree

- 0,250 kg **Fruit puree Raspberry**
- 0,025 kg **Kabi**, juice binder
- 0,015 kg Sugar

Blend sugar with **Kabi** and stir in the **Fruit puree Raspberry**.

#### Yoghurt-Raspberry Cream

- 0,200 kg **Alaska-express Yoghurt-Raspberry**
- 0,400 kg Water, approx. 20 °C
- 0,400 kg Whipped cream

Dissolve the **Alaska-express** in the water and fold in the whipped cream

#### Decoration

- 0,100 kg **Cristaline Red**

### Method:

- \* Spread the apricot jam onto the short pastry bases.
- \* Place a ring that has been oiled and dusted with icing sugar around. Place a layer of chocolate sponge on it.
- \* Lay the decoration Swiss roll around.
- \* Place the raspberry mirror onto the sponge.
- \* Pipe dots with the **Fruit puree Raspberry** around the mirror, fill in the raspberry yoghurt cream and level off.
- \* Place the tortes into the fridge for approx. 2 hours and then freeze them shortly.
- \* Spread **Cristaline Red** on top and decorate as shown on the photo.