



Recipe created by **Jordi Puigvert Colomer**

**LA MANUFACTURE DU GOÛT**



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# FRESHNESS

## White chocolate sponge cake (40 x 60 cm)

300 g	<b>Ivory Elianza®</b> <b>chocolate couverture</b>
240 g	Unsalted butter
150 g	Egg yolks
1/2	Grated lemon peel
250 g	Egg whites
200 g	Sugar
120 g	Flour

Mix butter and white chocolate. Add egg yolks and mix in the machine with the paddle until smooth. In the meantime make a meringue with sugar and egg whites. Mix by hand both preparations and as last step pour in the flour and the grated lemon peel in. Mix carefully and pipe the mixture onto a 0.5 cm high oven tray with parchment paper. Bake at 180°C for 10 minutes approx.

## Whipped lime ganache

140 g	<b>Ivory Elianza®</b> <b>chocolate couverture</b>
5 g	Gelatine sheets (2.5 units)
500 g	Cream
120 g	Lime juice

Heat half of the cream. Add the gelatin sheets previously soaked in cold water. Pour onto the chocolate and emulsify. Add the remaining cream and then the lime juice. Mix well and keep 12 hours in the fridge. Whip and use.

## Mango and passion jelly

350 g	Mango purée
150 g	Passion fruit purée
25 g	Modified starch

Mix all ingredients using a hand blender until obtaining a smooth and thick jelly.

## Lemon cream

100 g	Lime juice
80 g	Sugar
30 g	Whole eggs
100 g	Modified corn starch

Mix all ingredients together with a hand blender. Cook them until boiling point stirring constantly. Remove from the heat and mix again with the hand blender and leave to cool down.

## Assembly and decoration

Cut a sponge cake piece slightly smaller than the tartlet and then place it in the bottom of the tartlet. On top, pipe the whipped ganache and level the surface. Nicely display the lemon cream, mango and passion gel and all other remaining ingredients on top.

<b>Ivory Elianza®</b> <b>chocolate couverture</b>	ref. 20614
<b>Ivory Rondine cup</b>	ref. 23474

