



**Sakura Spring plated dessert**

# Sakura Spring plated dessert

## Recipe step by step

### Composition

#### PROCESS

Recipe for around 6-8 desserts

- Mold: Sakura (Moldbrothers)
- Small quenelle

This recipe is composed of 8 components:

1. Sesame crispy
2. Matcha sponge
3. Sudachi crèmeux
4. Sakura mousse
5. Raspberry cream
6. Sakura syrup
7. Chocolate twig
8. Decoration

### Sesame Crispy

#### INGREDIENTS

90 gr Sugar  
2 gr Pectin NH  
50 gr Butter  
30 gr Glucose  
3 gr Sudachi puree

# 1

110 gr Sesame seeds

## PROCESS

1. Mix sugar and pectin NH
2. Heat up the butter, glucose and sudachi puree until smooth.
3. Add the sugar and pectin together well and add sesame seeds.
4. Divide a thin layer of the mixture into 7cm round silicone molds.
5. Bake at 160c for around 15-20 min.

## Matcha sponge

### INGREDIENTS

Recipe for 1 baking tray 60x40cm

185 gr Whole egg  
30 gr Egg yolk  
30 gr Sugar (2)  
170 gr Almond powder  
55 gr Flour  
8 gr Matcha  
27 gr Butter  
125 gr Egg white  
150 gr Sugar (1)  
1 gr Salt

### PROCESS

1. Beat the egg white and the sugar (1) until stiff.
2. Separately beat the whole egg, sugar (2), matcha and almond powder.
3. Add the melted butter to the almond powder mixture.
4. Combine the almond mixture and the stiff egg white

# 2

with a spatula.

5. Add the flour and salt. Mix the sponge well. \*add optional some green color.
6. Divide the sponge on a baking mat and bake at 210°C.
7. Cool down at the freeze. Use a knife to cut the ribbon 4cm high

## Sudachi Cremeux

### INGREDIENTS

- 90 gr Sudachi puree
- 85 gr Sugar
- 90 gr Whole egg
- 45 gr Egg yolk
- 2 gr Gelatin powder
- 10 gr Water
- 30 gr Butter
- 30 gr Veliche Obsession 30 Belgian white chocolate

### PROCESS

1. Mix the gelatin powder in the cold water and leave to set.
2. Bring the Sudachi puree and the sugar to boil.
3. Combine the whole egg and the egg yolk.
4. Add the hot puree to the egg mixture, combine well and heat to 84°C.
5. Remove the pan from the heat and add the gelatin and white chocolate to the mixture.
6. Let the cremeux cool down to 38°C and add the soft butter. Mix briefly with a hand blender.
7. Use directly.

## Sakura mousse

### INGREDIENTS

10 gr Sakura powder

20 gr Sakura flowers (unsalted)

10 gr Sugar

180 gr Milk

150 gr Veliche Obsession 30 Belgian white chocolate

6 gr Gelatin

30 gr Water

5 gr Lemon juice

200 gr Cream 35%

### PROCESS

1. Mix the gelatin powder in the cold water and leave to set.
2. Heat up the milk and sugar with Sakura powder and flowers until it reaches 60°C, then leave to infuse for 20 minutes.
3. Blend the flowers with milk, pass through a fine sieve and mix the milk with gelatin and white chocolate (ganache) and lime juice.
4. Cool down the ganache until it is 28°C.
5. Add the whipped cream and mix until well combined and completely smooth.
6. Use a piping bag to divide the mousse into Sakura pastry molds.

## Raspberry cream

### INGREDIENTS

# 5

160 gr Cream 35%  
70 gr Raspberry puree 100%  
20 gr Sugar  
5 gr Gelatin powder  
25 gr Water  
100 gr Veliche Obsession 30 Belgian white chocolate  
40 gr Yoghurt

## PROCESS

1. Mix the gelatin powder in the cold water.
2. Bring cream and sugar to boil. Add the gelatin mass and mix well.
3. Add the raspberry puree, yoghurt and white chocolate.
4. Mix briefly with a hand blender and let the cream set in the fridge.
5. Fill the small quenelle molds and use the leftovers to paint the flowers in the molds (see pictures).

## Sakura syrup

### INGREDIENTS

16 pieces Sakura flowers (unsalted)  
200 gr Water  
100 gr Sugar  
100 gr Glucose  
10 gr Sakura powder  
15 gr Lemon juice

### PROCESS

1. Boil water and sugar. Add glucose and Sakura flowers after boiling.
2. Add pink Sakura powder and lemon juice.

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3. Leave flowers in the syrup for as long as possible.
4. Use the syrup as an accompaniment when serving the dessert tableside.

## Chocolate twig

### INGREDIENTS

200 gr Veliche Intense 35 Belgian couverture milk chocolate

5 gr Water

750 gr 90-97% Alcohol

### PROCESS

1. For this technique, place a container with 90-97% alcohol in the freezer for 24hrs before using it.
2. Melt the chocolate until it is 45°C and add a few drops of water until it becomes thicker. Stir well in between.
3. Use a piping bag with small round nozzle 3mm and pipe chocolate sticks into the alcohol. The chocolate will freeze immediately.
4. Remove the twigs from the alcohol and place them on a tray with baking paper to let it dry.
5. Stick smaller pieces of chocolate on the bigger to appear like an elegant branch which you can use to decorate the top of the dessert (see photos).

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## Decoration

### PROCESS

1. Grind raspberry sugar candy until you have a fine powder and sieve it directly onto the Sakura leaf mold from Moldbrothers.
2. Place in the oven at 150°C for 2 minutes until it starts to melt a little.
3. Remove from the molds and use melted chocolate to stick it directly on the chocolate twigs (Step 7).
4. Use some pieces of dried Sakura or pink flowers for the finishing.

## Assembly

### PROCESS

1. Start by making each of the recipes.
2. Use the raspberry cream to 'paint' the flowers in the pastry molds and fill the small quenelle molds. Place it afterwards in the freezer.
3. Bake the sesame crispy and matcha sponge.
4. Cut the matcha sponge with a round cutter 6,5cm in diameter and pipe the sudachi cremeux on top of the sponge.
5. Divide the Sakura mousse into the molds and place the sponge and cremeux inside as well.
6. Cover with the sesame crispy and place it in the freezer before unmolding.
7. Unmold the pastry and spray with neutral glaze.
8. Unmold the small quenelle and spray velvet using pink chocolate.
9. Decorate the pastry with the quenelle, chocolate twig and pink flowers.
10. Serve with fresh Sakura syrup.