

Orange Yogurt Blanc



A Cooperation of



BOSCH

ABC
Cooking Studio

Invented for life

Orange Yogurt Blanc



Ingredients:

Sponge Cake

1 pc	Egg
35 g	Sugar
30 g	Cake flour
5 g	Cocoa powder
8 cc	Milk

Yogurt Cream

100 g	Plain yogurt
150 g	Fresh cream
1 tbsp	Sugar 1 tbsp
1 tbsp	Orange juice
4 g	Gelatin powder
16 cc	Cold water

Orange Confit

Half	Orange
1 tsp	Salt
50 g	Syrup
15 g	Triple sec liqueur

Decoration

Appropriate Chervil

Workflow:

Sponge Cake

1. Beat eggs in a bowl, add sugar then beat until pale and start to take on volume. Beat at low speed for 1 min to stabilise the batter.
2. Sift in cake flour and cocoa powder and fold into the batter.
3. When reaches a slightly floury consistency, add milk and keep folding in.
4. Pour in and level batter into parchment paper. Knock out some excess air bubbles in the batter and send to bake.
5. Bake with 4D HotAir at 200°C for 10 - 12 mins.
6. Let the sponge cool down and cover with cling wrap.
7. With the cling wrap still on, flip sponge cake and peel the parchment paper. Flip the cake back.
8. By using a round mould no. 10, cut out 2 circles from the chocolate sponge.
9. Place and decorate sliced oranges in the transparent circle ring.
10. Pipe a thin layer of yogurt cream to cover the base.
11. Place one of the cut out circle sponge into the ring and apply remaining syrup from the orange confit.
12. Continue to pipe cream to cover the sponge and side of the ring.
13. Place in the last cut out sponge and apply syrup and fill up the gaps with yogurt cream.
14. Smooth the surface and send into freezer to set (15 - 20 mins).
15. Turn over the cake and remove cling wrap. Decorate with chervil.

Yogurt Cream

1. Combine yogurt, fresh cream, sugar and orange juice and whisk until 60 - 70 stiff.
2. Add in melted gelatin and mix well and transfer into piping bag.

Orange Confit

1. Rub salt with orange and rinse with water and cut into 1mm thin slices.
2. Place sliced orange, syrup in a bowl to microwave (600W 2 mins, follow by 600W another 2 mins), then add triple sec and mix well.
3. Remove sliced orange from bowl to remove excess liquid.

Setting procedure:

4D HotAir 200°C
Cooking time: 10 - 12 mins
(Preheated steam oven)

4D HotAir



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