

## Madeleine & Honey Bavarois



**Serves:** 26

**Profitability:**

**Steps:**

**MADELEINE SPONGE:** Whisk whole eggs, lemon zest, caster sugar and trimoline for about 10 minutes until white and fluffy

Carefully fold in sieved flour, baking powder and mixed spices

Add olive oil and bake in a 40 x 25 x 5cm frame at 170°C for 10 minutes

Remove from frame and let it cool

**HONEY BAVAROIS:** Bring milk, 240g of cream and honey to the boil

Whisk egg yolks and caster sugar until white and fluffy

Pour boiling milk over eggs, return to pan and cook to 85°C

Pass through a chinois and add soaked gelatine

Cool to 40°C and fold in whipped cream

**CREAM CHEESE ICE CREAM:** Bring milk, cream, milk powder and cream cheese to the boil

Cream the egg yolks and the sugar together

Pour the boiling milk over the eggs, place back in the pan and cook to 85°C

Cool down and churn

TO COMPILE: This dessert is built upside down

Place a sheet of acetate on a tray and scatter the glacé cherries and mixed peel on

Pour the honey bavarois in the frame then place the madeleine sponge on top. Freeze the entremet

Flip over then peel the acetate sheet of

TO SERVE: Cut to shape and glaze with apricot glaze and add a dollop of ice cream

**Ingredients:**

**MADELEINE SPONGE:**

Caster sugar 85g

Trimoline 35g

Eggs 100g whole

Plain flour 100g

Baking powder 4g

Lemon 1/2 zest

Mixed spices 5g

Olive oil 90g

**HONEY BAVAROIS:**

Milk 240g

Cream 240g

Honey 150g

Egg yolks 115g

Caster sugar 25g

Gelatine 14g

Whipped cream 500g

CREAM CHEESE ICE CREAM:

Milk 1l

Cream 200g

Milk powder 50g

Cream cheese 300g

Caster sugar 100g

Egg yolks 200g

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