

Blueberry Dome

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For Chocolate Tartelette

- 1250 g butter
- 500 g cacao powder
- 2000 g flour
- 1500 g sugar
- 10 eggs

For Chocolate Swiss Roll

- 600 g eggs
- 375 g sugar
- 330 g flour
- 75 g cacao powder
- 75 g melted butter

For Blueberry mousse

- 150 g neutral mousse powder with sugar
- 200 g water
- 750 g whipping cream
- 750 g **Aldia Blueberry Filling**

For glazing

- 1380 g Miroir Neutral (*)

* Colored with purple

For Decoration

- 1400 g fresh blueberries

For Chocolate Tartelettes

- Mix the eggs and the sugar until you have a nice texture.
- Mix the flour cacao powder and add step by step to eggs/sugar composition.
- Finally add the soft butter.
- Mix until you receive a smooth dough.
- Store for 1 hour in the refrigerator.
- Remix for 2 minutes.
- Roll out the dough to a thickness of 2 mm and provide a layer into a tartelette ring grease the rings.
- Baking temperature 180°C for around 25 minutes.

For Chocolate Swiss Roll

- Mix the eggs and the sugar at top speed with a whisk.
- Add the flour and the cacao powder.
- Finally add the melted butter.
- Spread to 1 cm thickness on a baking sheet.
- Bake for 7 minutes at 230°C.
- Steam with an open damper before baking!

For Blueberry mousse

- Mix the neutral mousse powder with sugar and the water.
- Add **Aldia Blueberry Filling**.
- Blend the semi whipped cream into this mix.
- The mousse is ready to use.

The Assembly and Finishing

- Pipe some blueberry mousse into the silicone dome form.
- Put a layer of chocolate swiss roll onto the mousse.
- Fill the form with blueberry mousse and close with a second layer chocolate swiss roll.
- Freeze.
- Release the dome and cover with the colored Miroir Neutral.
- Place onto the baked chocolate tartelettes and decorate with half blueberries and gold leaf.