

Recipe

# SPECULOOS MOUSSE CAKE



## Ingredients

### Tegral Sponge

Eggs	500g
<b>Tegral Sponge BP</b>	500g
Water	50g

### Bavarois Speculoos

<b>Bavarois Neutre BP</b>	125g
Hot Water	125g
<b>Ambiante Nata</b>	500g
<b>Speculoos Spread BP</b>	150g

### Coffee Cremeux

<b>Cafe Concentrate Fugar</b>	40g
<b>Candia Whipping Cream</b>	700g
<b>White Chocolate Belcolade</b>	200g
Gelatin Mass	40g

## Notes:

### Tegral Sponge

1. Mix all ingredients together with a whisk.
2. Pour the mixture into a baking tray (40x60)
3. Bake at 230 degrees for 8 minutes

### Coffee Cremeux

1. Boil the candia whipping cream and then pour it over the chocolate and gelatin mass
2. Mix it using the hand blender
3. Then add the cafe concentrate from Fugar & mix it again.
4. Insert it into a silicon mold.
5. Put into the freezer to rest.

### Bavarois Speculoos

1. Mix the Ambiente Nata until it has a semi-whipped consistency
2. In a separate bowl, mix the bavarois neutre and hot water, then add the speculoos spread on top of them.
3. Mix and then add the ambiente nata on top of them.

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## Notes:

### Assembly

1. In a cake mold, pipe the bavarois speculoos mold around its walls then place the tegral sponge biscuit inside.
2. Spread Deli Orange on top of the biscuit & add crushed speculoos biscuits on top of it.
3. Add more bavarois speculoos and then add the frozen coffee cremeux on top.
4. Pipe the rest of the bavarois speculoos on top of the mold and close it off using a spatula.
5. Leave to freeze.
6. Take out of the mold and pour the glaze on top.
7. Decorate with chocolate