



Cloud-shaped cake

40'
Hands on

10 hours'
Hands off

6-8
Portion(s)

3
Difficulty



Method

For the ganache montée

- In a bowl, add the gelatin sheets and cover with water. Set aside for 3-4 minutes to soften.
- Place a [pot](#) over medium heat and add the 260 g heavy cream, the glucose, the vanilla extract, mix with a hand whisk, and let the mixture come to a boil.
- Remove from the heat, add the gelatin sheets well-drained, the white chocolate cut into pieces, and mix with a spatula until the couverture melts and the ingredients are homogenized.
- Transfer the mixture to a metal bowl and add the ice-cold heavy cream. Refrigerate for 2 hours to chill well.

For the strawberry jello

- Place a pot over medium heat.
- Add the strawberry puree, the sugar mixed with the agar-agar, and whisk until the sugar is dissolved and the mixture comes to a boil.
- Add the lemon juice, mix, and remove from the heat.
- Transfer to a [square 20x20 cm baking pan](#) and refrigerate for 1 hour to thicken.

To assemble

- Add the cold ganache into a mixer's bowl and beat with the whisk attachment at high speed for 1-2 minutes, until it is fluffy.
- Transfer the 2/3 of the ganache to the [special cloud-shaped silicone mold](#) and smooth the surface with a spatula.
- Take the strawberry jello out of the baking pan and put it over the ganache.
- Cover with the rest of the ganache, cover with the vanilla sponge cake cut into 20x20 cm dimensions, and freeze it for 7-9 hours to chill well.
- Add 2 tablespoons white chocolate couverture onto a silicone baking mat and spread with a spatula. Refrigerate until it sets. Cut it into irregular pieces and set them aside.
- Take the cake out of the silicone mold and transfer it onto a serving platter. Spray its whole surface with the [gold edible spray](#).
- With a knife, pierce the surface of the cake and add the white chocolate pieces. Spray with the gold edible spray.
- Decorate with the raspberries, the edible flowers, and [serve](#).

Ingredients

For the ganache montée

- 6 g gelatin sheets
- 260 g heavy cream 35%
- 60 g glucose
- 1 teaspoon(s) [vanilla extract](#)
- 200 g white chocolate couverture
- 400 g heavy cream 35%, ice-cold

For the strawberry jello

- 300 g strawberry puree
- 70 g granulated sugar
- 3 g agar-agar
- 10 g lemon juice

To assemble

- 100 g sponge cake, vanilla
- 100 g white chocolate couverture, tempered
- [gold food color mist](#)
- raspberries, to serve
- edible flowers, to serve

Διατροφικός πίνακας

Nutrition information per portion

490 Calories (kcal)	29.0 Total Fat (g)	17.0 Saturated Fat (g)	49.0 Total Carbs (g)
25%	41%	85%	19%
45.0 Sugars (g)	7.5 Protein (g)	1.7 Fibre (g)	0.31 Sodium (g)
50%	15%	15%	5%