



adamance

fruits du bon sens

Travel-friendly fruit cakes

 TECHNIQUES & RECIPES 

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Truly different fruit purées

because they respect nature and the people who work in it,
but most especially because they have a delicious ripe taste
that you'll be proud to use in your creations!

With a strong goal:

Protecting the future and flavor of fruit over the long term –
and the future of those who work with it, too.
To us, this is simply common sense.

Our four commitments:



RESPECT FOR PEOPLE AND THE PLANET

Fruit purées you are
proud to work with



WE KNOW OUR FRUIT'S STORY FROM ITS PRODUCERS TO ITS VARIETIES

Stories you can share
with your customers



100% FRUIT PURÉES WITH NO ADDED SUGAR OR ADDITIVES

Ripe fruit instead
of added sugar



OUR WEALTH OF FRUIT EXPERTISE AT YOUR SERVICE

150 recipes to explore

A frozen range available in 1kg and 5kg formats



Our approach to fruit recipes

WE ARE AT YOUR SERVICE

We have reworked all our most frequently used recipes, as well as some more original ideas, so that you can showcase fruit at its very best in your creations. It's much like Valrhona Essentials, but for fruit.

What makes our recipes special? They all follow our RISA principles:



REASONABLE

We cut out any superfluous details, keeping only the essentials. This makes our recipes less fatty and sugary and they use fewer ingredients, but they are every bit as delicious.



INTENSE

The textures are perfect, but the fruit flavors are completely pure. We don't offer recipes where the fruit isn't recognizable.



SIMPLE

We have spent a long time thinking about very complex issues so that our recipes are as simple as possible to follow and make in your kitchen.



ADAPTED

There are several ways to achieve a texture. We give you a range of alternatives, so there is always one which meets your needs.

Find more than 150 recipes on our Instagram page
[@Adamance_fruits](#) and our website www.adamance.com

What is a travel-friendly cake?

Our definition:



IT'S A CAKE THAT KEEPS LONGER THAN A FRESH PASTRY.



IT CAN BE STORED AT ROOM TEMPERATURE.



IT'S NOT LIKELY TO BE DAMAGED DURING TRANSPORT.



IT'S EASY TO EAT.



IT DOESN'T USUALLY CONTAIN FRESH FRUIT OR CREAM.



CAKES THAT ADAPT TO YOUR NEEDS AND YOUR CUSTOMERS' TOO.

Large format, ready-to-sell, pre-packaged and placed in parts of your store where people tend to pass through or wait:

An impulse buy and a complementary extra to take home.

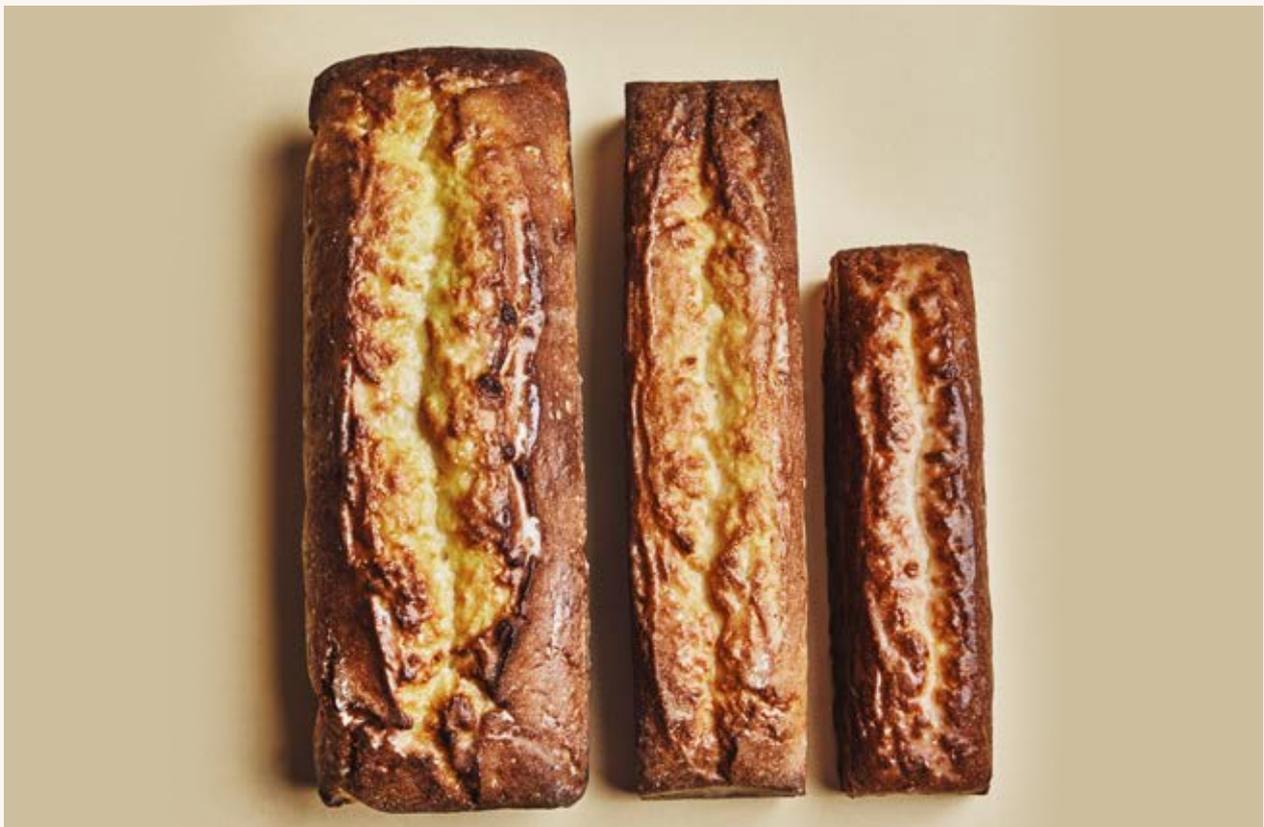
Easier for you to manage, faster to sell because you don't have to cut them or package them up.

Reduced size "loaf" format to go alongside your other pastries:

A better format for display, served like the rest of your range.

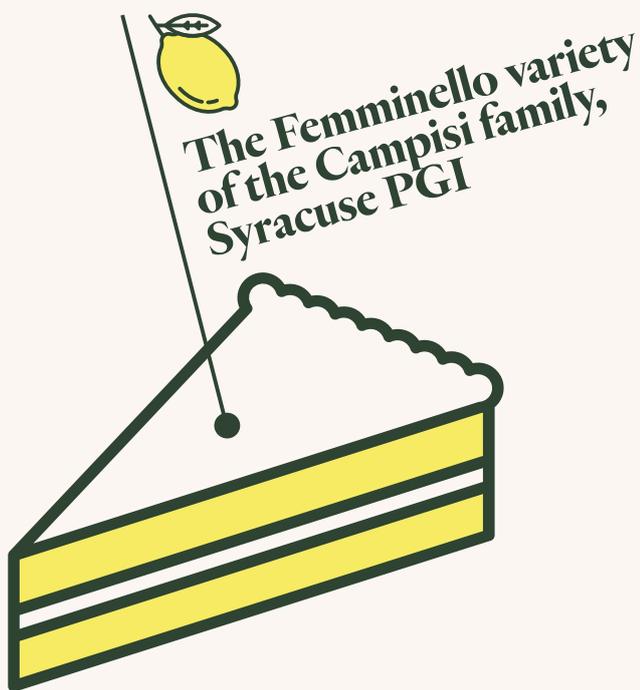
Cake by the slice:

As part of a breakfast range, lunch deal, snack or to eat on the go.



Why travel-friendly cakes?

WHAT'S THE ADVANTAGE?



SIMPLER TO MANAGE

Can be kept in your store for several days at room temperature. The recipes in our booklet are all freezable, to give you even more flexibility. You can pre-package them to save time and for an even simpler solution.



PROFITABLE

According to our study, boutiques can sell travel-friendly cakes for at least $\times 3.5$ the cost price.



YOUR CUSTOMERS EXPERIENCE AN AUTHENTICALLY EXOTIC FLAVOR THANKS TO ADAMANCE!

Would you rather buy a lemon cake or a cake made with Femminello lemons from the Campisi family (Syracuse PGI)? Us too. Get total traceability and the fantastic stories we share with you about your fruit, so that you can show off your creations and tell your customers about your ingredients. For all the information you need, go to adamance.fr



YOU KNOW WHAT GOES PERFECTLY WITH A SLICE OF CAKE? A NICE GLASS OF FRUIT JUICE!

Explore our Adamance range in 25cl and 1l bottles, including these five juices and cordials from environmentally friendly orchards in the Rhone Valley. Try our three new products - strawberry cordial, pure PGI Corsican clementine juice and pure pink grapefruit juice - during a delicious moment of time out.

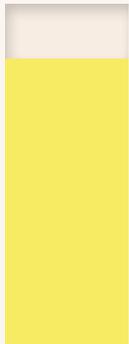
Find them on valrhona-selection.fr



The problem with travel-friendly fruit cakes

50 %* of the travel-friendly cakes in stores are **fruit-flavored**

But the same fruits are used time and time again..



84 % 

The majority of travel-friendly cakes limit themselves to:
Lemon, Orange and Raspberry

...And they use techniques that entail cooking the fruit intensively and making it very sweet

The 3 most frequently used types of fruit (not including lemon):

-  **Candied fruits**
-  **Confit**
-  **Compote, Marmalade, Jam**

The challenge posed in this booklet:

We aim to tell you everything you need to know to **stand out from the crowd** by:

- **Intensifying** your travel-friendly cakes' fruit flavor
- **Diversifying** the number of fruits you use
- Offering **new travel-friendly cakes** to your customers



* According to a study carried out with about 50 makers in France.

Our fruit techniques for your travel-friendly cakes

OVERLAYING



IOTA GEL: Iota gel is an iconic Adamance recipe used in fresh pastries. Sosa's carrageenan iota is a natural gelling agent derived from seaweed, and it helps us make soft gels with a fresh fruit flavor. We have adapted it here to meet travel-friendly cakes' preservation needs. We have revised the formula to increase its proportion of sugar, so there is enough to work well at room temperature, but not so much that it overrides the fruit flavor.



GANACHE: These fruit ganaches were initially developed in collaboration with Philippe Givre of L'École Valrhona to provide an impressively intense fruit filling for chocolate bonbons. This recipe does away with some of ganache's traditional ingredients to help the fruit flavor shine through. Its long-lasting properties make it a very helpful solution for your travel-friendly cakes.



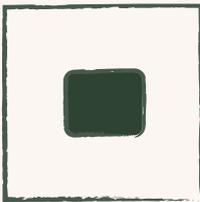
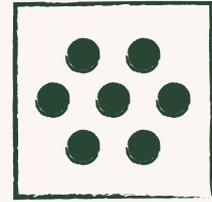
GLAZES: Fruit glaze is a super-simple recipe that protects cakes and makes them easier to handle while adding a fruity touch.



INSERTING



GELLAN PIECES: Sosa gellan gum's special properties help you make fruit pieces that withstand baking once you have mixed them into your cake. These little added ingredients provide flavor, color and texture. You can also experiment with their shape (forming them into cubes, balls, triangles, stars and so on).



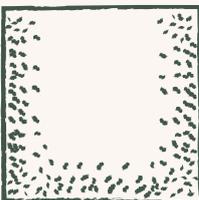
GELLAN BLOCKS: Sosa gellan gum's properties give you a heat-resistant gel which you can insert into your cake mix before baking. It's easy to cut and handle and makes intense fruity inserts. Its texture adapts to the fruit in the purée and helps to give an even better sense of the original ingredient.



BASQUE CAKE MIDDLES: Sosa gellan gum is much less sweet than a jam and we have specially quantified it for Basque cakes and the fruit you want to use. It offers an excellent balance between a pleasant texture, a good reaction to baking and a delicious fruit taste. It works perfectly with the crispy dough of the Basque cake.



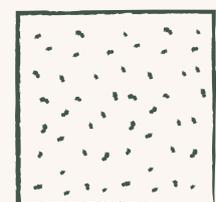
MIXING



SYRUP: Fruity steeping syrups really enhance a cake's flavor and sometimes even its color. They also have an important part to play in creating a moist texture your customers will love.



FRUIT BATTER: No one was more surprised than us to realize this but, despite their high water content, fruit purées can be incorporated into your cake mix, so long as they are carefully balanced. Using a purée content of 18% gives your cakes an interesting fruity character, even after baking and when combined with other strong ingredients such as butter, for instance.



Cakes with an Insert

More practical, extra-intense

Description

Inserts are one of pastry chefs' favorite solutions for giving cakes extra flavor. They create a very interesting contrasting taste, color and texture with the cake mix.

However, fruit inserts are sometimes too sweet or have to be added after baking, making it difficult to mass-produce cakes in this way.

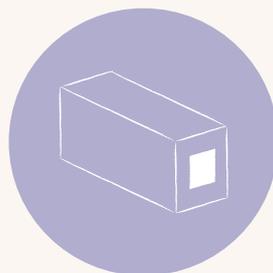
Adamance's innovation

An insert with a new balance of ingredients, which you can add before baking:

- Saves time
- Increases fruits' intensity

Result:

- More color
- More texture
- Pure fruit flavors



Storing

8 to 10 days at room temperature.

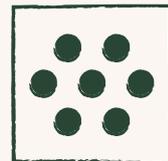
To optimize storage:

- Use an airtight box (don't wrap the cake in plastic)
- Keep in the refrigerator (40/43°F or 4/6°C) to slow down the aging process

Potential variations



GELLAN
BLOCKS



GELLAN
PIECES





Travel-friendly cakes

Cakes with an Insert

Wild blueberry



For 7 18 x 4.5cm cakes



IMPORTANT: So that its texture is perfect, it bakes evenly and it has a good-looking shape, bake your cake in a **metal tin**. If you use a silicone mold, you will need to change the baking time and/or temperature.

STEP 1 Gellan gum for the cake

85g	Sugar	15.50%	Mix the sugar and Sosa gellan gum, then sprinkle this onto the fruit purée at 40°F (4°C).
11g	Sosa gellan gum	2%	
455g	Wild blueberry puree	82.50%	Mix with an immersion blender until homogenous, then heat to 195°F (90°C), whisking all the while.
551g	Total weight		Pour out immediately and set aside in the refrigerator.

STEP 2 Cake batter

315g	Sugar	23%	Combine all the dry ingredients together. Add the eggs, egg yolks and melted butter. Leave it in the refrigerator for at least 12 hours.
330g	All-purpose flour	24%	
7g	Baking powder	0.5%	
4g	Salt	0.3%	
140g	Almond flour	10.2%	
285g	Whole eggs	21%	
70g	Egg yolks	5%	
220g	Butter	16%	
1371g	Total weight		

STEP 3 Assembly



551g Gellan insert
as needed Creamed butter
1371g Cake Mix

GELLAN
BLOCKS

For 7 18 x 4.5cm cakes: Make the gellan gel in a 16cm stainless steel square, as well as the cake mix.

Cut the gellan inserts into shape using a guitar cutter set to 2.25cm to make 2.25cm-wide and 16cm-long block shapes. Fill each mold with 85g of cake batter using a piping bag, put the insert in place and press it down lightly so it sits evenly in the mix.

Cover with 110g of cake batter, taking care to pipe over the insert.

Add a streak of creamed butter along the length of the cake. Bake at 295°F (145°C) for approx. 40 minutes.



Tip

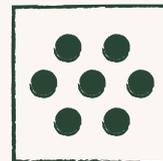
To help the cake mix stick to the insert and stop any small cavities forming, roll the inserts in Sosa “Natur Emul” and brush away any excess.



What if we did things differently?



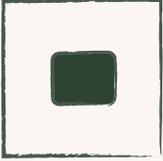
Not feeling very inspired by this kind of insert? Then why not add some small gellan balls to your cake mix? Their intense colors and flavors will spread through each slice.



GELLAN
PIECES



What if we used a different fruit?



GELLAN BLOCKS: Thanks to gellan gum's special properties, this gel is heat-resistant, which means you can insert it into your mix before baking.

It's easy to cut and handle and makes intense fruity inserts. Its texture adapts to the fruit used for the purée and helps to give an even better sense of the original ingredient.

	CHARLOTTE & CLÉRY STRAWBERRY		MARA DES BOIS STRAWBERRY		MEEKER RASPBERRY		BLACKDOWN AND ANDORINE BLACKCURRANT		FLAVOR COT & LIDO APRICOT	
SUGAR	15.5%	85.25g	15.5%	85.25g	15.5%	85.25g	28.5%	156.75g	15.5%	85.25g
GELLAN GUM	1.5%	8.25g	1.5%	8.25g	2%	11g	3.5%	19.25g	2%	11g
FRUIT PURÉE	83%	456.5g	83%	456.5g	82.5%	453.75g	34%	187g	82.5%	453.75g
WATER							34%	187g		
PASSION FRUIT PURÉE										

For 7 18 × 4.5cm cakes

	GREEN WILLIAMS PEAR		KESAR & ALPHONSO MANGO / PASSIFLORA EDULIS FLAVICARPA PASSION FRUIT		VACCINIUM MYRTILLUS BLUEBERRIES		CIACULLI TANGERINE	
SUGAR	15.5%	85.25g	16%	88g	15.5%	85.25g	15.5%	85.25g
GELLAN GUM	1%	5.5g	1%	5.5g	2%	11g	1%	5.5g
FRUIT PURÉE	83.5%	459.25g	63%	346.5g	82.5%	453.75g	83.5%	459.25g
WATER								
PASSION FRUIT PURÉE			20%	110g				

For 7 18 × 4.5cm cakes

Instructions:

Mix the sugar and Sosa gellan gum, then sprinkle the mixture onto the fruit purée at 40°F (4°C) (and the water or passion fruit, depending on the fruit you choose).

Mix with an immersion blender until homogenous, then heat to 195°F (90°C), whisking all the while.

Pour into a stainless steel frame and set aside at 40°F (4°C).

All-Fruit Cakes

You have so many more options than just lemon!

Description

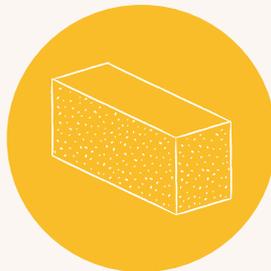
Fruit cake is the basis for all travel-friendly cakes. It is made of a simple batter cooked in a mold, and chefs use zests, candied fruit or, as we saw in the previous recipe, inserts to bring out a fruity flavor. Fresh fruit, whether in pieces or purée, is rarely used because its water content is too high, compromising the product's shelf life.

Adamance's innovation

Using just the right quantities to make sure you get enough fruit purée in your cake mix

- **An intense fruit flavor found nowhere else**
- **Beautifully colorful cakes**

that don't compromise on texture or shelf life



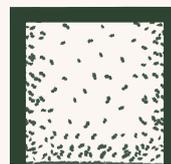
Storing

8 to 10 days at room temperature.

To optimize storage:

- **Use an airtight box (don't wrap the cake in plastic)**
- **Keep in the refrigerator (40-43°F or 4-6°C) to slow down the aging process**

Potential variations



FRUIT
BATTER

+

GLAZE

+

SYRUP



FRUIT
BATTER

+

GLAZE

+

SYRUP

+

INSERT





Travel-friendly cakes

All-Fruit Cake

Kesar and Alphonso Mango



For 6 18 x 4.5cm cakes



IMPORTANT: So that its texture is perfect, it bakes evenly and it has a good-looking shape, bake your cake in a **metal tin**. If you use a silicone mold, you will need to change the baking time and/or temperature.

STEP 1 All-Fruit Cake Batter

160g	Whole eggs	12%
370g	Sugar	28%
240g	Mango purée	18%
390g	All-purpose flour	29.55%
10g	Baking powder	0.75%
3g	Salt	0.2%
150g	Clarified butter	11.5%

1323g Total weight

Mix the eggs, sugar and mango purée. Add the flour, salt and yeast, then the clarified liquid butter as soon as it has melted. Leave it in the refrigerator for at least 12 hours.

STEP 2 Fruit-Flavored Steeping Syrup

390g	Water	26%	Boil the water, sugar and mango purée. Store in the refrigerator.
510g	Sugar	34%	
600g	Mango purée	40%	

1500g Total weight

STEP 3 Fruit Glaze

322.5g	Mango purée	21.5%	Pour the mango purée at 40°F (4°C) and the water onto the confectioner's sugar, mix them together, then blend using an immersion blender until thoroughly combined. Store in the refrigerator.
210g	Water	14%	
967.5g	Confectioner's sugar	64.5%	

1500g Total weight

STEP 4 Assembly



1323g	Cake batter
1500g	Steeping syrup
1500g	Glaze
as needed	Butter

For 6 18 x 4.5cm cakes: Make the all-fruit cake batter, the steeping syrup and the glaze. Once all the components have rested, weigh 220g of cake batter into each mold. Spread a streak of butter through the middle of the cake along its entire length to help it rise. Bake at 295°F (145°C) for approx. 40 minutes. Once they have cooled, steep the cakes in the syrup for a few moments, then drain on a rack. After a few minutes, glaze using a piping bag.

FRUIT
BATTER

+

GLAZE

+

SYRUP



What if we did things differently?

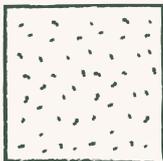


A fruit cake mix isn't intense enough for you? Why not add one of our inserts to make it even fruitier but create a more indulgent contrasting texture? Fruit cakes don't get any fruitier than that!

- FRUIT BATTER
- +
- GLAZE
- +
- SYRUP
- +
- INSERT



What if we used a different fruit?



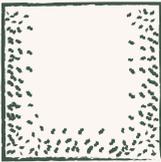
FRUIT BATTER: No one was more surprised than us to realize this but, despite their high water content, fruit purées can be incorporated into your cake batter so long as they are balanced carefully. Using a purée content of 18% gives your cakes an interesting fruity character, even after baking and when combined with other strong ingredients such as butter, for instance.

	MEEKER RASPBERRY		BLACKDOWN AND ANDORINE BLACKCURRANT		KESAR AND ALPHONSO MANGO		PASSIFLORA EDULIS FLAVICARPA PASSION FRUIT		FEMMINELLO LEMON		PERSIAN LIME		VACCINIUM MYRTILLUS BLUEBERRIES		CIACULLI TANGERINE	
WHOLE EGGS	12%	158.4g	12%	158.4g	12%	158.4g	12%	158.4g	12%	158.4g	12%	158.4g	12%	158.4g	12%	158.4g
SUGAR	28%	369.6g	28%	369.6g	28%	369.6g	28%	369.6g	28%	369.6g	28%	369.6g	28%	369.6g	28%	369.6g
FRUIT PURÉE	18%	237.6	18%	237.6	18%	237.6	18%	237.6	18%	237.6	18%	237.6	18%	237.6	18%	237.6
ALL-PURPOSE FLOUR	29.55%	390.06g	29.55%	390.06g	29.55%	390.06g	29.55%	390.06g	29.55%	390.06g	29.55%	390.06g	29.55%	390.06g	29.55%	390.06g
BAKING POWDER	0.75%	9.9g	0.75%	9.9g	0.75%	9.9g	0.75%	9.9g	0.75%	9.9g	0.75%	9.9g	0.75%	9.9g	0.75%	9.9g
SALT	0.2%	2.64g	0.2%	2.64g	0.2%	2.64g	0.2%	2.64g	0.2%	2.64g	0.2%	2.64g	0.2%	2.64g	0.2%	2.64g
CLARIFIED BUTTER	11.5%	151.8g	11.5%	151.8g	11.5%	151.8g	11.5%	151.8g	11.5%	151.8g	11.5%	151.8g	11.5%	151.8g	11.5%	151.8g

For 6 18 x 4.5cm cakes

Instructions:

Mix the eggs, sugar and fruit. Add the flour, salt and yeast, then the clarified liquid butter as soon as it has melted. Leave it in the refrigerator for at least 12 hours.



SYRUP: The fruity steeping syrup really boosts the taste - and sometimes the color - of your cake. It also has an important part to play in creating a moist texture your customers will love.

	MEEKER RASPBERRY		BLACKDOWN AND ANDORINE BLACKCURRANT		KESAR AND ALPHONSO MANGO		PASSIFLORA EDULIS FLAVICARPA PASSION FRUIT		FEMMINELLO LEMON		PERSIAN LIME		VACCINIUM MYRTILLUS BLUEBERRIES		CIACULLI TANGERINE	
WATER	26%	390g	26%	390g	26%	390g	26%	390g	26%	390g	26%	390g	26%	390g	26%	390g
SUGAR	34%	510g	34%	510g	34%	510g	34%	510g	34%	510g	34%	510g	34%	510g	34%	510g
FRUIT PURÉE	40%	600g	40%	600g	40%	600g	40%	600g	40%	600g	40%	600g	40%	600g	40%	600g

For 6 18 x 4.5cm cakes

Instructions:

Boil the water, sugar and fruit. Store in the refrigerator.



GLAZES: Fruit glaze is a super-simple recipe that protects cakes and makes them easier to handle while adding a fruity touch.

	MEEKER RASPBERRY		BLACKDOWN AND ANDORINE BLACKCURRANT		KESAR AND ALPHONSO MANGO		PASSIFLORA EDULIS FLAVICARPA PASSION FRUIT		FEMMINELLO LEMON		PERSIAN LIME		VACCINIUM MYRTILLUS BLUEBERRIES		CIACULLI TANGERINE	
FRUIT PURÉE	21.5%	322.5g	21.5%	322.5g	21.5%	322.5g	25%	375g	25%	375g	25%	375g	21.5%	322.5g	25%	375g
WATER	14%	210g	14%	210g	14%	210g							14%	210g		
CONFECTIONER'S SUGAR	64.5%	967.5g	64.5%	967.5g	64.5%	967.5g	75%	1125g	75%	1125g	75%	1125g	64.5%	967.5g	75%	1125g

Makes six 18 x 4.5cm cakes

Instructions:

Pour the fruit purée at 40°F (4°C) (and the water, depending on the fruit you use) into the confectioner's sugar, mix them together, then blend using an immersion blender until homogeneous. Store in the refrigerator.

Layered Cake

A cake that is fruity at every level!

Description

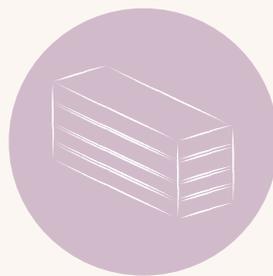
A layered cake with the looks and structure of a dessert. An indulgent recipe that is fruity and chocolatey at the same time. It combines chocolate sponge, fruit ganache and a long-lasting iota gel for extra fruit flavor.

Adamance's innovation

How do we add more fruit to these rather unusual cakes? We use a combination of two techniques: long-lasting iota gels and fruit ganaches.

Result:

- A beautiful, colorful and intense layer of fruit on top of your cakes
- Indulgent fruit-flavored layers that create structure between pieces of sponge



Storing

8 to 10 days at room temperature.

To optimize storage:

- Use an airtight box (don't wrap the cake in plastic)
- Keep in the refrigerator (40-43°F or 4-6°C) to slow down the aging process







Travel-friendly cakes

Layered Cake

Blackdown and Andorine Blackcurrant



For a 30 × 40cm frame

STEP 1 Chocolate sponge

420g	Valrhona Extra Noir 53%	27.8%
200g	Butter	13.2%
400g	Egg whites	26.5%
220g	Sugar	14.6%
200g	Egg yolks	13.3%
75g	All-purpose flour	4.6%

1515g Total weight

Melt the chocolate with the butter, and beat the egg whites with the sugar.
 Add the yolks to the first mixture while it is still hot (120-130°F or 50-55°C).
 Fold in the stiffened egg whites and then add the sifted flour.
 Spread out 750g per 40 × 60cm baking tray and bake at 355°F (180°C) for approx. 8 minutes.

STEP 2 Iota Gel

240g	Sugar	40%
3g	Sosa carrageenan iota	0.5%
357g	Blackcurrant purée	59.5%

603g Total weight

Mix the sugar and carrageenan iota, then sprinkle the mixture onto the blackcurrant purée at 40°F (4°C).
 Mix with an immersion blender until homogenous, then heat to 185°F (85°C), stirring all the while.
 Pour out immediately.

STEP 3 Fruit-Flavored Solution

400g	Blackcurrant purée	69%
38g	Glucose DE 60	6.6%
1.15g	Sosa Konjac	0.2%
100g	Invert sugar	17.6%
38g	Water	6.6%

577.15g Total weight

Heat the blackcurrant purée to approx. 75-85°F (25-30°C).
 Mix the Sosa konjac with the other ingredients and add it to the purée, combining the two using a whisk until the konjac has completely dispersed.

STEP 4 Fruit ganache

575g	Blackcurrant solution	47.9%
600g	Valrhona Equatoriale Noire	50.2%
23g	Valrhona cocoa butter	1.9%
1198g	Total weight	

Weigh the fruit solution and check the temperature between 140 and 160°F (60/70°C). If not, adjust the temperature. Pour half the liquid over the partially melted chocolate and cocoa butter, then wait 2 minutes before mixing. Mix using an immersion blender, add the rest of the liquid in 2 batches and blend thoroughly until your emulsion has a soft, glossy texture (if the texture still looks like a gel, continue to blend thoroughly). Check the temperature (if the ganache is too hot, don't hesitate to pour it out onto plastic wrap and let it cool to the desired temperature). Pour out the ganache at a temperature of 90/93°F (32/34°C).

STEP 5 Assembly



1515g	Sponge
1198g	Ganache
603g	Iota Gel

IOTA GEL

+

GANACHE

For a 30 × 40cm frame: Make the chocolate sponge followed by the Iota gel.

Immediately pour 600g of gel into a 30 × 40cm stainless steel frame lined with a sheet of guitar paper.

Make sure the gel is level, put in place a sheet of chocolate sponge cut to the size of the frame and press down lightly.

Make the ganache and use 400g to create 3 layers, each one interspersed with a sheet of sponge.

Allow to set for at least 24 hours at 61°F (16°C).

Turn the cakes out, turn them over and cut into pieces.



What if we used a different fruit?



IOTA GEL: Iota gel is an iconic Adamance product for fresh pastries. We have adapted it here to meet travel-friendly cakes' preservation needs.

	MEEKER RASPBERRY		BLACKDOWN AND ANDORINE BLACKCURRANT		KESAR AND ALPHONSO MANGO	
SUGAR	40%	240g	40%	240g	40%	240g
CARRAGEENAN IOTA	0.5%	3g	0.5%	3g	0.5%	3g
FRUIT PURÉE	59.5%	357g	59.5%	357g	59.5%	357g

For a 30 × 40cm frame

Instructions:

Mix the sugar and Sosa carrageenan Iota, then sprinkle the mixture onto the fruit purée at 40°F (4°C). Mix with an immersion blender until homogenous, then heat to 185°F (85°C), stirring all the while. Pour out immediately.



GANACHE: These fruit ganaches were initially developed in collaboration with Philippe Givre of L'École Valrhona to provide an impressively intense fruit filling for chocolate bonbons. This recipe does away with some of ganache's traditional ingredients to help the fruit flavor shine through. Its long-lasting properties make it a very helpful solution for your travel-friendly cakes.

	MEEKER RASPBERRY		BLACKDOWN AND ANDORINE BLACKCURRANT		KESAR AND ALPHONSO MANGO	
RASPBERRY-FLAVORED SOLUTION	45.7%	548.4g				
MANGO-FLAVORED SOLUTION					48.6%	583.2g
BLACKCURRANT-FLAVORED SOLUTION			47.9%	574.8g		
ÉQUATORIALE NOIRE	45.5%	546g	50.2%	602.4g	49.5%	594g
COCOA BUTTER	1.8%	21.6g	1.9%	22.8g	1.9%	22.8g
RASPBERRY INSPIRATION	6.1%	73.2g				
LEMON PURÉE	1%	12g				

For a 30 x 40cm frame

Instructions:

Weigh the fruit solution and check the temperature is between 140 and 160°F (60/70°C). If not, adjust the temperature.

Pour half the liquid over the partially melted chocolates and cocoa butter, then wait 2 minutes before mixing. (Add lemon juice for the raspberry). Mix using an immersion blender, add the rest of the liquid in 2 batches and blend thoroughly until your emulsion has a soft, glossy texture (if the texture still looks like a gel, continue to blend thoroughly).

Check the temperature (if the ganache is too hot, don't hesitate to pour it out onto plastic wrap and let it cool to the desired temperature).

Pour out the ganache at a temperature of 90/93°F (32/34°C).

Tigré Cakes

Ultra-fruity and every bit as indulgent!

Description

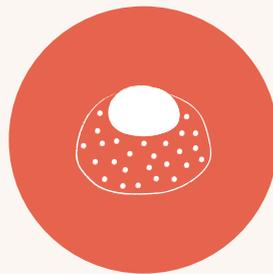
Tigré cakes have become one of the most frequently used recipes offered by L'École Valrhona, and they exemplify how simplicity and efficiency can go hand-in-hand. Frédéric Bau's initial version used chocolate, but the tigré owes its success to its contrast of indulgent textures, with the chocolate chips balancing marvelously with the softness of the sponge and the melting qualities of the ganache.

Adamance's innovation

Here, we replaced the chocolate chips with gellan balls (which bring a brilliant fruity touch), and the ganache is switched for an all-new version of our famous iota gel.

Result:

- **Tigré cakes in a range of fruity flavors**
- **Tigré cakes in vibrant new colors**



Storing

3 to 6 days at room temperature.

To optimize storage:

- **Use an airtight box (don't wrap the cake in plastic)**
- **Keep in the refrigerator (40/43°F or 4/6°C) to slow down the aging process**

Potential variations



GELLAN
PIECES

+

IOTA GEL



GELLAN
PIECES

+

GANACHE







Travel-friendly cakes

Tigré Cakes

With Charlotte & Cléry Strawberries



For 24 7cm round cakes

STEP 1 Gellan Gum for the Tigré Cakes

37.2g	Sugar	15.5%	Mix together the sugar and Sosa gellan gum, then sprinkle the mixture onto the fruit purée at 40°F (4°C). Mix with an immersion blender until homogenous, then heat to 195°F (90°C), whisking all the while. Pour into a frame and set aside at 40°F (4°C).
3.6g	Sosa gellan gum	1.5%	
199.2g	Strawberry purée	83%	
240g	Total weight		

STEP 2 Tigré Cake Mix

195g	Almond flour	27.5%	Mix the almond flour and sugar. Gradually add the eggs. Add the warm melted butter, followed by the sifted flour. Leave it in the refrigerator for at least 12 hours.
195g	Sugar	27.5%	
195g	Whole eggs	27.5%	
100g	Butter	14%	
25g	All-purpose flour	3.5%	
710g	Total weight		

STEP 3 Iota Gel

144g	Sugar	40%	Combine the sugar and Sosa carrageenan iota, then sprinkle the mixture onto the strawberry purée at 40°F (4°C). Mix with an immersion blender until homogenous, then heat to 185°F (85°C), stirring all the while. Store in the refrigerator or mold immediately.
1.8g	Sosa carrageenan iota	0.5%	
214.2g	Strawberry purée	59.5%	
360g	Total weight		

STEP 4 Assembly



241g Gellan gel
710g Tigré cake mix
360g Iota Gel

GELLAN
PIECES

+

IOTA GEL

For 24 7cm round cakes: Make the gellan gel, the tigré mix and the iota gel.
Cut the gellan gel into small cubes (approx. 1cm).
Use a spatula to stir the diced gellan pieces into the tigré mixture (you need approx. 10g of gel and 30g of mix per cake), and then use a piping bag to fill the molds with it.
Place a sheet of baking paper and a baking sheet over the mold while baking.
Bake at 340°F (170°C) for approx. 25 minutes.
Once the cakes have cooled, pour about 15g of iota gel into each tigré.



What if we did things differently?



GELLAN
PIECES

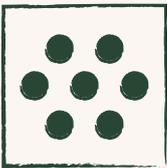
+

FRUIT
GANACHE

Do you prefer your tigré cakes to include a touch of chocolate? Why not use our gellan balls to add fruit and color and pour a raspberry fruit ganache onto your cakes? Combining chocolate and fruit is totally possible!



What if we used a different fruit?



GELLAN PIECES: Sosa gellan gum's special properties help you make fruit pieces that withstand baking once you have mixed them into your cake. These little added ingredients provide flavor, color and texture. You can also experiment with their shape (forming them into cubes, balls, triangles, stars and so on).

	CHARLOTTE & CLÉRY STRAWBERRY		MARA DES BOIS STRAWBERRY		MEEKER RASPBERRY		BLACKDOWN AND ANDORINE BLACKCURRANT		FLAVOR COT & LIDO APRICOT		GREEN WILLIAMS PEAR		KESAR & ALPHONSO MANGO / PASSIFLORA EDULIS FLAVICARPA PASSION FRUIT		VACCINIUM MYRTILLUS BLUEBERRIES		CIACULLI TANGERINE	
SUGAR	15.5%	37.2g	15.5%	37.2g	15.5%	37.2g	28.5%	68.4g	15.5%	37.2g	15.5%	37.2g	16%	38.4g	15.5%	37.2g	15.5%	37.2g
GELLAN GUM	1.5%	3.6g	1.5%	3.6g	2%	4.8g	3.5%	8.4g	2%	4.8g	1%	2.4g	1%	2.4g	2%	4.8g	1%	2.4g
FRUIT PURÉE	83%	199.2g	83%	199.2g	82.5%	198g	34%	81.6g	82.5%	198g	83.5%	200.4g	63%	151.2g	82.5%	198g	83.5%	200.4g
WATER							34%	81.6g										
PASSION FRUIT PURÉE													20%	48g				

Makes 24 (diameter 7cm)

Instructions:

Mix the sugar and Sosa gellan gum, then sprinkle the mixture onto the fruit purée at 40°F (4°C) (and the water or passion fruit, depending on the fruit you choose).

Mix with an immersion blender until homogenous, then heat to 195°F (90°C), whisking all the while.

Pour into a stainless steel frame and set aside at 40°F (4°C).



IOTA GEL: Iota gel is an iconic Adamance recipe used in fresh pastries. Sosa’s carrageenan iota is a natural gelling agent derived from seaweed and it helps us make soft gels with a fresh fruit flavor. We have adapted it here to meet travel-friendly cakes’ preservation needs. We have revised the formula to increase its proportion of sugar, so there is enough to work well at room temperature, but not so much that it overrides the fruit flavor.

	CHARLOTTE & CLÉRY STRAWBERRY		MARA DES BOIS STRAWBERRY		MEEKER RASPBERRY		BLACKDOWN AND ANDORINE BLACKCURRANT		FLAVOR COT & LIDO APRICOT		GREEN WILLIAMS PEAR		MANGO: KESAR & ALPHONSO PASSION FRUIT: PASSIFLORA EDULIS FLAVICARPA		VACCINIUM MYRTILLUS BLUEBERRIES		CIACULLI TANGERINE	
SUGAR	40%	144g	40%	144g	40%	144g	40%	144g	40%	144g	40%	144g	40%	144g	40%	144g	30%	108g
POWDERED GLUCOSE DE 33																	10%	36g
CARRAGEENAN IOTA	0.5%	1.8g	0.5%	1.8g	0.5%	1.8g	0.5%	1.8g	0.5%	1.8g	0.5%	1.8g	0.5%	1.8g	0.5%	1.8g	0.5%	1.8g
FRUIT PURÉE	59.5%	214.2g	59.5%	214.2g	59.5%	214.2g	59.5%	214.2g	59.5%	214.2g	59.5%	214.2g	39.5%	142.2g	59.5%	214.2g	59.5%	214.2g
PASSION FRUIT PURÉE													20%	72g				

Makes 24 (diameter 7cm)

Instructions:

Combine the sugar and Sosa carrageenan iota, then sprinkle the mixture onto the mango (and the passion fruit purée for mango) at 40°F (4°C).

Mix with an immersion blender until homogenous, then heat to 185°F (85°C), stirring all the while.

Pour out immediately.

Basque cake

Break the rules!

Description

Basque cake is a regional specialty traditionally made of a crispy cake mix filled with pastry cream or black cherry jam. But there's no reason why we can't use other fruits!

Adamance's innovation

We have kept this traditional recipe's special features but created a specific gel that means our cakes can use new types of fruit.

Result:

- Intense fruit flavor
- A surprisingly diverse range of options for a traditional cake



Storing

3 to 6 days at room temperature.

To optimize storage:

- Use an airtight box (don't wrap the cake in plastic)
- Keep in the refrigerator (40/43°F or 4/6°C) to slow down the aging process





Travel-friendly cakes

Basque Cake

Ciaculli tangerine



For 6 12cm round cakes

STEP 1 Gellan Gel for Basque Cakes

125g	Sugar	16%	Mix the sugar and Sosa gellan gum, then sprinkle the mixture onto the fruit purée at 40°F (4°C).
3.9g	Sosa gellan gum	0.5%	
650g	Tangerine purée	83.5%	Mix with an immersion blender until homogenous, then heat to 195°F (90°C), whisking all the while.
778.9g	Total weight		Pour into a tray and set aside at 40°F (4°C).

STEP 2 Basque Cake Dough

165g	Butter	16.4%	Cream the butter and sugar.
280g	Sugar	27.4%	Combine the whole eggs and egg yolks and add them to the first mixture.
100g	Whole eggs	9.6%	Add the flour, baking powder and salt.
40g	Egg yolks	4%	Set aside in the refrigerator, or roll out straightaway and then set aside in the refrigerator.
425g	All-purpose flour	41.8%	
7.5g	Baking powder	0.75%	
0.5g	Salt	0.05%	
1018g	Total weight		

STEP 3 Assembly



778.9g	Gellan gel for Basque cakes
1018g	Basque cake dough
as needed	Egg yolks

**BASQUE
CAKE
MIDDLE**

For 6 12cm round cakes: Make the gel and the cake dough.

Roll out the dough to a depth of 4mm, then cut it into two 12cm circles and one 38 × 2cm strip per cake.

Place one disk of dough in a 12cm ring. Use a brush to moisten its edges so that the pieces are easier to stick together, then position the dough strip around the edge. Stir the gellan gel until it is homogeneous, then use 130g to fill each Basque cake.

Use a brush to slightly moisten the edge of the dough again, then cover the cake with a second dough round, making sure to press down lightly to seal everything together.

Glaze with egg yolk, use a fork to create an attractive pattern on top, prick several times with a knife and bake at 345°F (175°C) for approx. 40 minutes.



Tip

So that your Basque cake tastes like it is just out of the oven, we recommend reheating it (at 355°F or 180°C for 5 minutes) about 1 hour before serving.





What if we used a different fruit?



BASQUE CAKE MIDDLES: This gel is much less sweet than a jam and made with Sosa gellan gum. Because we only need to use small quantities depending on the fruit, gellan gum offers a nice texture and reacts well to baking. It works perfectly with the Basque cake's crispy crust.

	CHARLOTTE & CLÉRY STRAWBERRY		MARA DES BOIS STRAWBERRY		MEEKER RASPBERRY		BLACKDOWN AND ANDORINE BLACKCURRANT		FLAVOR COT & LIDO APRICOT		GREEN WILLIAMS PEAR		KESAR & ALPHONSO MANGO / PASSIFLORA EDULIS FLAVICARPA PASSION FRUIT		VACCINIUM MYRTILLUS BLUEBERRIES		CIACULLI TANGERINE	
SUGAR	15.5%	120.9g	15.5%	120.9g	15.5%	120.9g	29%	226.2g	15.5%	120.9g	16%	124.8g	15%	117g	15.5%	120.9g	16%	124.8g
GELLAN GUM	1%	7.8g	1%	7.8g	1.5%	11.7g	3%	23.4g	1.5%	11.7g	0.5%	3.9g	1%	7.8g	1.5%	11.7g	0.5%	3.9g
FRUIT PURÉE	83.5%	651.3g	83.5%	651.3g	83%	647.4g	34%	265.2g	83%	647.4g	83.5%	651.3g	71%	553.8g	83%	647.4g	83.5%	651.3g
WATER							34%	265.2g										
PASSION FRUIT PURÉE													13%	101.4g				

For 6 12cm round cakes

Instructions:

Mix the sugar and Sosa gellan gum, then sprinkle the mixture onto the fruit purée at 40°F (4°C) (and the water or passion fruit, depending on the fruit you choose).

Mix with an immersion blender until homogenous, then heat to 195°F (90°C), whisking all the while.

Pour into a tray and keep at 40°F (4°C).

adamance

fruits du bon sens



 **Because the only
“right” recipe
is the one that
works for you**

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