

CITRUS



Bruno Albouze ©2018 All Rights Reserved.

PISTACHIO PAIN DE GÊNES, GRAPEFRUIT-ORANGE MARMALADE, LEMON CUSTARD & LEMON CHANTILLY

Citrus Recipe

This recipe is inspired by French chef Patrick Baillet.

This citrus cake (Entremet aux agrumes in French) is an easy to follow-steps recipe. The ideal family style gâteau that can be served whole or cut into 10 bars or 30 bite size portions. Professionals use stainless steel square pastry ring which ease the making process. However, and as the demo shows a ≈ 9 inch (23cm) square baking pan will do the trick.

Citrus Marmalade

0.7 lb. (300g) mandarine + water

2 ounces (60g) sugar

2 ounces (60g) candied orange peels or 2 orange zest and 1/4 teaspoon orange extract

0.9 cup (200g) grapefruit juice.

Method

A day before, place mandarine in a saucepan and cover with water – bring to boil and cook for 2 minutes. Cover, turn the flame off and let sit overnight. Drain mandarine, quater and remove any white membranes and seeds. In a food processor, blend sugar with the diced candied orange peels. Add the chopped mandarine and give a few pulses to puree but not completely. Transfer mandarine mixture into a saucepan or frying pan, add grapefruit juice, bring to boil and cook for 20 min on medium low heat stirring every so often and cool. It can be kept refrigerated for up to 2 weeks.

Pain de Gênes

4 ounces (120g) almond paste 50% (best quality), cut into small cubes

3 ea. (150g) eggs

1 ounce (30g) pistachio paste

1.3 ounces (40g) sugar

A pinch of salt

1/2 orange zest

1 mandarine or clementine zest

1/2 lemon zest

1.9 ounces (55g) butter, melted

2 ounces (65g) flour, sifted

3 grams baking powder, sifted.



Method

Pistachio Paste

Process 4 ounces (120g) pistachio with a drizzle of vegetable oil and almond extract until it turns into paste. Store for months in the refrigerator.

In a large pastry bowl, combine together zests, eggs, salt, sugar, pistachio paste (1 oz/30g) and the cubed almond paste. Heat up to 122°F (50°C) whisking constantly over a water-bath (Hot water must not touch the bottom of the pastry bowl).

Transfer warm mixture in the mixing bowl and beat on high speed until fluffy and cool; it should take 10 minutes. In a separate bowl, mix one-third of the mixture with the melted butter – add remaining batter and fold in the sifted powder (flour + baking powder). Turn oven on to 400°F (200°C).

Spread batter onto a large baking tray lined with a very lightly oiled silicone mat – making sure that it does not go larger than twice the size of the baking pan. Bake pain de gênes for 8 min – cool completely.

Lemon Custard

1/2 cup (130g) fresh lemon juice

1 ea. lemon zest

3 Tbsp (45g) butter

2 ea. (100g) eggs

0.6 cup (130g) sugar

4 grams gelatin sheet.

Method

Soak gelatin in cold water for about 10 min. Drain well. In a large saucepan, gather all ingredients but the gelatin. Bring to a quick boil whisking constantly. Transfer lemon custard in a separate pastry bowl and mix in soften gelatin. Cool on ice water and chill.

Save 7 ounces (200g) lemon custard for the lemon chantilly and save remaining plain lemon custard for the topping.

Lemon Chantilly

7 ounces (200g) chilled lemon custard

1/2 cup (100g) whipped cream.

Smooth out lemon custard and fold whipped cream; refrigerate.

Assembly

Line baking pan with plastic wrap (lightly coat the mold with some oil so then the plastic film wont move). Make 2 equal pain de gêne squares which would fit into the baking pan. Place the first pain de gênes sheet (skin side up) in the pan. Spread evenly 0.9lb. (400g) citrus marmalade. Enclose with the second pain de gênes sheet (skin side down). Cover the surface with small lemon custard balls followed by the lemon chantilly. Freeze the cake for up to 2 months. Unmold and split in half; cut each half into 5 bars (10 servings). Let thaw and garnish with mandarine supremes. Enjoy!

Bruno Albouze. www.brunoskitchen.net

