

Moist yogurt cake, citrus sherbet, mandarin gel, lime zest whipped cream

Recipe for 4 persons

Description

A fantastic and simple recipe that can be fun to make with the kids!

Accompanied by a citrus sherbet and a quickly made mandarin jelly.

To add some creamy richness, you'll find a lime zest whipped cream.

Ingredients

Cake

- 0.25 Cup(s) Plain greek yogurt 0%
- 1 Unit(s) Egg
- 0.50 Cup(s) Sugar
- 0.25 Cup(s) Canola oil
- 0.75 Cup(s) Flour
- 2 Tsp Baking powder

Sherbet

- 4 Scoop(s) Citrus sorbet

Lime whipped cream

- 250 Ml 35% whipping cream
- 25 Gr Icing sugar
- 1 Unit(s) Lime zest(s)

Mandarin fluid gel

- 150 Gr Mandarin pulp
- 15 Gr Sugar
- 1.50 Gr Agar-agar

Preparation

- Preparation time **45 mins**
- Preheat your **Four** at **375 F°**

Cake

Grease and sprinkle your cake mold with sugar.

In the indicated order, combine all of the ingredients except for the baking powder. Combine with a whisk. Add the baking powder and whisk it in.

Fill the cake mold to 3/4 of its height and transfer to the oven for roughly 35 minutes.

Mandarin jelly

Combine all of the ingredients in a sauce pot and while continuously whisking, bring to a boil. Keep at a low boil for 2 minutes.

Transfer to a bowl and cover with plastic wrap, making sure it is in contact with the jelly. Transfer to the fridge.

Once cooled, transfer to a blender and blend until nice and smooth. Transfer to a pipette or piping bag with a small hole.

Lime whipped cream

In a cool bowl with very cold whipping cream, add the icing sugar and whisk energetically. Once nice and firm, transfer to the fridge until ready to serve.

When ready to serve, make nice quenelles and garnish them with the lime zests.

Plating

Cut a nice slice of cake and lay it on its side on the plate. Garnish with a nice quenelle of the whipped cream and lime zest as well as a ball of citrus sherbet. Make pretty dots of the mandarin jelly of varying sizes. Try and cover a good portion of the cake without making it look crowded.

Bon appétit!