## THE APRICOT MOUSSE CAKES

## The Recipe

https://www.cuisinedaubery.com/recipe/apricot-cakes/

The Apricot Mousse Cake, a real bliss with a lime sponge, an intense almond mousse and a delicate Apricot taste!

Skill: Experienced Level
Cuisine: French Cuisine
Courses: Plated Dessert, Dessert, Layer Cake,

## Ingredients

## For 9 Individual Cakes

*Apricot Jelly
1 Cup Apricot puree (250 grams)
3 Tablespoons Sugar (40 grams)
0.21 oz Gelatin Sheets ( 6 grams)
*Lime Sponge
1 Lime Zest
2 Eggs 1/4 Cup or 100 grams
1/3 Cup Sugar (70 grams)
1/2 Cup Flour (70 grams)
1/2 teaspoon Baking Powder (2 grams)
*Almond Mousse
2/3 Cup Marzipan (150 grams) For the recipe, see HERE
1 1/3 Cup Milk (300 grams)
1/3 Cup Egg Yolks (80 grams)
1/4 Cup Sugar (60 grams)
2 drops of Almond Extract
2.4 Gelatin Sheets

1 1/3 Cup Whipping Cream (300 grams)
*Syrup
1 (green) Lime
1 Tablespoon Simple Syrup (20 grams) For the recipe, see HERE
*Decoration
some White Chocolate To color with green food coloring, and to temper
An edible spray The various techniques are HERE

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## CUISINE

A few edible flowers The recipe is HERE
3 Apricots
Black Sugar Pearls

## For 12 Individual Cakes

*Apricot Jelly
1 1/2 Cup Apricot puree (333.3 grams)
4 Tablespoons Sugar (53.3 grams)
0.28 oz Gelatin Sheets (8 grams)
*Lime Sponge
1.3 Lime Zests
2.6 Eggs $1 / 3$ Cup or 130 grams

1/2 Cup Sugar ( 93.3 grams)
2/3 Cup Flour ( 93.3 grams)
1/2 teaspoon Baking Powder (2.6 grams)
*Almond Mousse
3/4 Cup Marzipan (200 grams) For the recipe, see HERE
$13 / 4$ Cup Milk ( 400 grams)
1/2 Cup Egg Yolks (106.6 grams)
1/3 Cup Sugar (80 grams)
3 drops of Almond Extract
3.2 Gelatin Sheets
$13 / 4$ Cup Whipping Cream (400 grams)
*Syrup
1.3 (green) Limes

2 Tablespoons Simple Syrup (26.6 grams) For the recipe, see HERE
*Decoration
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4 Apricots
Black Sugar Pearls

## For 6 Individual Cakes

*Apricot Jelly
2/3 Cup Apricot puree ( 166.6 grams)
2 Tablespoons Sugar (26.6 grams)
0.14 oz Gelatin Sheets (4 grams)
*Lime Sponge
0.6 Lime Zest
1.3 Eggs 3 Tablespoons or 65 grams

3 Tablespoons Sugar (46.6 grams)

1/3 Cup Flour (46.6 grams)
1/2 teaspoon Baking Powder (1.3 grams)
*Almond Mousse
1/2 Cup Marzipan (100 grams) For the recipe, see HERE
1 Cup Milk (200 grams)
3 Tablespoons Egg Yolks (53.3 grams)
3 Tablespoons Sugar (40 grams)
1 drop of Almond Extract
1.6 Gelatin Sheets

1 Cup Whipping Cream (200 grams)
*Syrup
0.6 (green) Lime

2 teaspoons Simple Syrup (13.3 grams) For the recipe, see HERE
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some White Chocolate To color with green food coloring, and to temper
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2 Apricots
Black Sugar Pearls

## For 4 Individual Cakes

*Apricot Jelly
1/2 Cup Apricot puree (111.1 grams)
1 Tablespoon Sugar (17.7 grams)
0.09 oz Gelatin Sheets (2.6 grams)
*Lime Sponge
0.4 Lime Zest
0.8 Egg 2 Tablespoons or 40 grams

2 Tablespoons Sugar (31.1 grams)
3 Tablespoons Flour (31.1 grams)
1/2 teaspoon Baking Powder (0.8 gram)
*Almond Mousse
1/3 Cup Marzipan (66.6 grams) For the recipe, see HERE
1/2 Cup Milk (133.3 grams)
2 Tablespoons Egg Yolks ( 35.5 grams)
2 Tablespoons Sugar (26.6 grams)
1 drop of Almond Extract
1 Gelatin Sheet
1/2 Cup Whipping Cream (133.3 grams)
*Syrup
0.4 (green) Lime

## THE APRICOT MOUSSE CAKES

1 teaspoon Simple Syrup (8.8 grams) For the recipe, see HERE *Decoration
some White Chocolate To color with green food coloring, and to temper
An edible spray The various techniques are HERE
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1.3 Apricots

Black Sugar Pearls

## Steps

Here's the recipe video:

