

THE SWAN OF BEL-AIR (MANDARINE HAZELNUT FOR CYRIL LIGNAC) (LE MEILLEUR PÂTISSIER)

The Recipe

<https://cuisinedaubery.com/recipe/swan-of-bel-air/>

A delicious and elegant dessert, with hazelnut and mandarine flavors, to celebrate the beautiful swans of Bel-Air in Los Angeles !

Servings: 8

Skill: Easy Level

Cuisine: French Cuisine

Courses: Pound Cake, Dessert, My Dessert Of Le Meilleur Pâtissier Show

Ingredients

For one swan of dimensions 9.05" (or 9 1/16" or 23 cm) x 6.29" (or 6 19/64" or 16 cm)

*The Cake

6 Eggs 3/4 Cup or 300 grams

1 Cup Sugar (200 grams)

2 Tablespoons Honey (40 grams)

2 teaspoons Almond Extract (10 grams)

1 Tablespoon Grand Marnier (20 grams)

2 Mandarinine Zests

1 pinch of Salt

1/3 Cup Butter (80 grams)

4 Tablespoons Mascarpone Cheese (60 grams)

1 3/4 Cup Hazelnuts (300 grams)

1/4 Cup Flour (40 grams)

1 Tablespoon Baking Powder (12 grams)

*The swan decoration

1/4 lbs White Chocolate (100 grams)

1 Cup Shredded Coconut (100 grams)

some Wafer Paper

some Edible Gold dust

some Vodka

For one swan of dimensions 2.36" (or 2 23/64" or 6 cm) x 7.87" (or 7 7/8" or 20 cm)

*The Cake

THE SWAN OF BEL-AIR (MANDARINE HAZELNUT FOR CYRIL LIGNAC) (LE MEILLEUR PÂTISSIER)

7.6 Eggs 1 Cup or 380 grams
1 1/4 Cup Sugar (255.5 grams)
2 Tablespoons Honey (51.1 grams)
2 teaspoons Almond Extract (12.7 grams)
2 Tablespoons Grand Marnier (25.5 grams)
2.5 Mandarin Zests
1 pinch of Salt
1/2 Cup Butter (102.2 grams)
1/3 Cup Mascarpone Cheese (76.6 grams)
2 1/4 Cups Hazelnuts (383.3 grams)
1/3 Cup Flour (51.1 grams)
1 Tablespoon Baking Powder (15.3 grams)
*The swan decoration
1/4 lbs White Chocolate (127.7 grams)
1 1/3 Cup Shredded Coconut (127.7 grams)
some Wafer Paper
some Edible Gold dust
some Vodka

For one swan of dimensions 7.87" (or 7 7/8" or 20 cm) x 5.51" (or 5 33/64" or 14 cm)

*The Cake

4.5 Eggs 1/2 Cup or 225 grams
2/3 Cup Sugar (151.2 grams)
1 Tablespoon Honey (30.2 grams)
1 teaspoon Almond Extract (7.5 grams)
1 Tablespoon Grand Marnier (15.1 grams)
1.5 Mandarin Zests
1 pinch of Salt
1/4 Cup Butter (60.4 grams)
3 Tablespoons Mascarpone Cheese (45.3 grams)
1 1/3 Cup Hazelnuts (226.8 grams)
3 Tablespoons Flour (30.2 grams)
2 teaspoons Baking Powder (9 grams)

*The swan decoration

3 oz White Chocolate (75.6 grams)
3/4 Cup Shredded Coconut (75.6 grams)
some Wafer Paper
some Edible Gold dust
some Vodka

For one swan of dimensions 7.08" (or 7 3/32" or 18 cm) x 5.11" (or 5 1/8" or 13 cm)

THE SWAN OF BEL-AIR (MANDARINE HAZELNUT FOR CYRIL LIGNAC) (LE MEILLEUR PÂTISSIER)

*The Cake

- 3.6 Eggs 1/2 Cup or 180 grams
- 1/2 Cup Sugar (122.4 grams)
- 1 Tablespoon Honey (24.4 grams)
- 1 teaspoon Almond Extract (6.1 grams)
- 2 teaspoons Grand Marnier (12.2 grams)
- 1.2 Mandarinine Zests
- 1 pinch of Salt
- 3 Tablespoons Butter (48.9 grams)
- 2 Tablespoons Mascarpone Cheese (36.7 grams)
- 1 Cup Hazelnuts (183.7 grams)
- 3 Tablespoons Flour (24.4 grams)
- 1 teaspoon Baking Powder (7.3 grams)

*The swan decoration

- 2 oz White Chocolate (61.2 grams)
- 2/3 Cup Shredded Coconut (61.2 grams)
- some Wafer Paper
- some Edible Gold dust
- some Vodka

Steps

The Cake

1. In a mixing bowl, mix the Eggs (6) and the Sugar (1 Cup or 200 g)
2. Whisk together
3. Add in the Honey (2 Tablespoons or 40 g), the Almond Extract (2 teaspoons or 10 g), the Grand Marnier (1 Tablespoon or 20 g), the Salt (1 pinch) and whisk
4. You will need the Mandarinine Zests (from 2 fruits), add in and mix
5. Add in the Mascarpone Cheese and the Butter (softened at room temperature for 30 minutes), mix
6. Chop the Hazelnuts in a Food Processor (with chopping blades) ('robot coupe')
7. Add in and mix
8. In a separate mixing bowl, combine the Flour (1/4 Cup or 40 g) and the Baking Powder (1 Tablespoon or 12 g)
9. Sift the powders on top of the batter
10. Wrap airtight, refrigerate for 2 hours

Baking

11. Coat the mold with butter and flour (or non stick spray), or like I did, with parchment paper

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12. Pour in the batter
13. Bake in preheated oven at 380 F / 190 C for 30 minutes
14. Take a knife or toothpick to the centre of the pie. If your toothpick or knife comes out wet, it's not finished baking. If it comes out clean, or with a tiny pit of filling on it, it is finished!
15. After baking, unmold and cool down on a cooling rack
16. Cut the cake and give it an oval shape

Decorating with feathers

17. Melt the White Chocolate (1/4 lbs or 100 g) (in a microwave or in a double boiler)
18. Finely chop the Shredded Coconut (1 Cup or 100 g) using a Cup Food Chopper
19. Using a brush, coat the cake with White Chocolate
20. Sprinkle Shredded Coconut. While cooling down, the chocolate will "glue" the Shredded Coconut
21. Refrigerate

The wafer paper

Here's the Wafer Paper that puzzled Cyril Lignac : An edible paper that is used for waffers, nougats, Spanish Turon for instance. Here, we will use it for decoration

I must insist : all wafer papers are different

Some brands "melt" when used with water, others are too rigid, etc...

You will need to try several brands. The one that I recommend is an Italian brand "Saracino"

22. Start by cutting long oblong feathers shapes
23. Then cut small narrow strips along the edges
24. To reproduce the golden hue, I am going to use Edible Gold dust
25. Mix the Edible Gold dust and the Vodka (or water)
26. Dip in finger in that mixture
27. Quickly and thinly spread the liquid
28. After a few minutes, the feathers are going to bend while drying
29. Be aware that all wafer papers are different. Some do not work !
30. Once the cake has cooled down, simply tuck the dried feathers around the cake
31. I go baroque ! A lot of feathers create a nice effect, don't be shy !