

# Raspberry Travel cake



## Gingerbread Mix

N° 1368

Other applications:  
Gingerbread, biscuits

### 1. Gingerbread base preparation

Gingerbread Mix: 1000 g  
Sugar: 300 g

Toofruit® Raspberry: 620 g  
Sunflower lecithin: 420 g

Prepare the gingerbread mixture and deposit 1.6 kg into a frame mould.

Bake at 150°C for 15 to 20 minutes. Prepare two frames.

### 2. Raspberry ganache

Raspberry purée: 540 g  
Honey: 40 g  
Glucose syrup: 55 g

Toofruit® Raspberry: 50 g  
Milk chocolate  
couverture: 540 g

Dark chocolate  
couverture: 300 g  
Butter: 50 g

Heat the purée with the honey and glucose. Add Toofruit® Raspberry, then emulsify using a blender. Pour over the melted chocolate couverture and emulsify again.

Add the butter last and blend until smooth.

### 3. Speculoos crunch

Butter: 120 g  
Dark chocolate couverture: 120 g

Praliné: 300 g  
Speculoos crumbs: 450 g

Melt the chocolate couverture and the butter, then add the praline paste.

Mix and fold in the speculoos crumbs. Use immediately.

### 4. Enrobing sauce

Couverture: 600 g  
Cocoa butter: 350 g

Neutral oil: 50 g  
Roasted chopped hazelnuts: 150 g

Melt the chocolate couverture and the cocoa butter, then add the oil and the chopped hazelnuts.

Mix until homogeneous.

### Assembly

Spread the ganache over the gingerbread biscuit and close with the second frame.

Pipe the speculoos crunch onto the gingerbread biscuit and coat the cake with the enrobing sauce.