



4th Annual Brooklyn Eats™ Scholarships Winners' Recipe

City Tech's Wild Raspberry Cake

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Vanilla Biscuit

Yields: 3 Cakes (8-inches)

10 Egg Yolks
7 oz Sugar
9 oz Cake Flour
½ tsp Baking Powder
½ tsp Baking Soda
10 Egg Whites
2 oz Granulated Sugar

Procedure:

1. Grease 3, 8" cake pans and with lined with parchment paper,
2. Swift together all dry ingredients (Cake Flour, Baking Powder, Baking Soda)
3. In a mixer whip together the egg yolk and the sugar until it forms a pale yellow ribbon.
4. When the egg yolk mixer is almost done begin to whip the egg whites until it resembles soap bubbles, then add in the sugar to tighten in to a soft peak. **Do not over mix.**
5. Pour the sift flour on top on the yolks and fold in the egg whites. **Do not over mix.**
6. Evenly distribute the mixture into the well-greased cake pans.
7. Spread the mixture equally through the cake pans with an offset spatula.
8. Bake at 425 for about 6-8 minutes.

French Buttercream:

18 oz Sugar
5 oz Water
5 Eggs
18 oz Butter (Must be room temperature)
1 tbsp Vanilla Extract

Procedure:

1. Put eggs in a mixing bowl with a whip attachment. **DO NOT BEAT EGGS JUST YET.**

2. Cook sugar and water. When it comes to a boil, wash the sides of the pot with a pastry brush and cold water.
3. At this time start whipping the eggs at a high speed.
4. Cook the sugar to 240 degrees and test with finger to form a soft ball. Make sure that you have a bowl of ice on the side to put in hands.
5. When sugar is ready reduced the speed of the egg mixture to a medium speed and carefully pour the cooked sugar into the eggs.
6. Whip mixture until its no longer hot and cool to the touch.
7. When mixture is cool to the touch slowly add the butter, a little at a time, mixing well.
8. If buttercream gets to soft put it under a bowl of ice while mixing it with a rubber spatula.

Simple Syrup

1 cup water
16 oz sugar
Framboise to taste

Procedure: Combine water and sugar together and place on a medium heat until sugar in melted. Remove and cool. When sugar mixture is cooled add Framboise.

White Chocolate Raspberry Ganache

4 oz Unsalted Butter
8 ¼ oz Sugar
4 oz Evaporated Milk
2 tsp Vanilla Extract
1 tsp Cornstarch
32 oz White Chocolate (Coarsely Chopped)
16- 20 oz Fresh Raspberry
8- 12 oz Raspberry Paste (Optional)

Procedure:

In a heavy saucepan melt the butter over a low flame. Add sugar and milk. Mix well. Leave under a low flame for 1 minute. Remove. Add vanilla and cornstarch. Stir well. Add chopped white chocolate mix until the mixture in smooth. Allow mixture to cool for approximately 30 minutes. Chill for 1 hour. Remove and place in a mixer. Beat at a low speed and add raspberry paste. Mix well. Gently fold in fresh raspberry.

ASSEMBLING THE CAKE:

Trim and even out the cake if necessary. Carefully cut the cake vertically into 3 even portions. Place first layer on a cardboard partition that has been cut-down to the size of the cake and secure with a little buttercream. Soak the first layer with the simple syrup mixture. Add the raspberry filling. Spread evenly. Repeat for the second layer. Place the top layer and soak with the simple syrup mixture. Gently dust off any crumbs and frost with buttercream.