

FRENCH APRICOT MOUSSE CAKES

The Recipe

<https://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

some Cocoa Velvet Spray For the recipe, see [HERE](#). For the spray

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*Decoration

some Non Melting Gumpaste Flowers For the recipe, see [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](#)

1 3/4 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

1 3/4 Cup Whipping Cream (400 grams)

*Syrup

1.3 (green) Limes

2 Tablespoons Simple Syrup (26.6 grams) For the recipe, see [HERE](#)

*Decoration

some White Chocolate To color with green food coloring, and to temper

some Cocoa Velvet Spray For the recipe, see [HERE](#). For the spray

*Decoration

some Non Melting Gumpaste Flowers For the recipe, see [HERE](#)

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

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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](#)
*Decoration
some White Chocolate To color with green food coloring, and to temper
some Cocoa Velvet Spray For the recipe, see [HERE](#). For the spray
*Decoration
some Non Melting Gumpaste Flowers For the recipe, see [HERE](#)
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

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1/2 Cup Whipping Cream (133.3 grams)

*Syrup

0.4 (green) Lime

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

some Cocoa Velvet Spray For the recipe, see [HERE](#). For the spray

*Decoration

some Non Melting Gumpaste Flowers For the recipe, see [HERE](#)

1.3 Apricots

Black Sugar Pearls

Steps

Here's the recipe video: