

FRENCH CAKE, RASPBERRY VANILLA

The Recipe

<https://cuisinedaubery.com/recipe/cake-raspberry-vanilla/>

A dessert with the timeless flavors of raspberry and vanilla. The enveloping sweetness of vanilla meets the fruity and tangy intensity of raspberry, delivering the perfect balance of indulgence and freshness.

Skill: Experienced Level

Cuisine: French Cuisine

Courses: Dessert, Layer Cake,

Ingredients

For a cake, 8.26" (or 8 17/64" or 21 cm) in diameter, 2.36" (or 2 23/64" or 6 cm) deep

1 Cup Raspberry Confit (Jam) (350 grams) For the recipe, see [HERE](#)

2 lbs 14 oz Bavarian Mousse (850 grams) For the recipes, see [HERE](#). Vanilla flavored

1 Savoy Sponge For the recipe, see [HERE](#)

1 lbs 14 oz Mascarpone Cream (400 grams) For the recipes, see [HERE](#)

*Deco

some Raspberries

*Optionally

some Neutral Glaze For the recipes, see [HERE](#)

For a cake, 7.08" (or 7 3/32" or 18 cm) in diameter, 2.36" (or 2 23/64" or 6 cm) deep

3/4 Cup Raspberry Confit (Jam) (257.1 grams) For the recipe, see [HERE](#)

1 lbs 6 oz Bavarian Mousse (624.4 grams) For the recipes, see [HERE](#). Vanilla flavored

1 Savoy Sponge For the recipe, see [HERE](#)

10 oz Mascarpone Cream (293.8 grams) For the recipes, see [HERE](#)

*Deco

some Raspberries

*Optionally

some Neutral Glaze For the recipes, see [HERE](#)

For a cake, 9.05" (or 9 1/16" or 23 cm) in diameter, 2.36" (or 2 23/64" or 6 cm) deep

1 1/3 Cup Raspberry Confit (Jam) (419.8 grams) For the recipe, see [HERE](#)

2 1/4 lbs Bavarian Mousse (1.01 kilograms) For the recipes, see [HERE](#). Vanilla flavored

1 Savoy Sponge For the recipe, see [HERE](#)

1 lbs 1 oz Mascarpone Cream (479.8 grams) For the recipes, see [HERE](#)

FRENCH CAKE, RASPBERRY VANILLA

*Deco

some Raspberries

*Optionally

some Neutral Glaze For the recipes, see [HERE](#)

Steps

Here's the recipe video:

1. Start by preparing the Raspberry Confit (Jam) (1 Cup or 350 g): The recipe is [HERE](#)
2. Pour into a silicone mold with a diameter smaller than the final cake, 1.57" (or 1 37/64" or 4 cm) less
3. Freeze
4. Prepare the Savoy Sponge: The recipe is [HERE](#)
5. Bake in a mold with a diameter smaller than the final cake, between 0.78" (or 25/32" or 2 cm) and 1.57" (or 1 37/64" or 4 cm) smaller
6. Set aside until use
7. When assembling the cake, prepare the Bavarian Mousse (2 lbs 14 oz or 850 g): The recipe is [HERE](#). During preparation, add vanilla
8. Proceed with assembly: In a a pastry ring, tall enough (at least 2.36" (or 2 23/64" or 6 cm)), place the Savoy Sponge, which can be soaked with syrup
9. Pour a little of Bavarian Mousse, insert the frozen the Raspberry Confit (Jam), and finish with the rest of Bavarian Mousse
10. Freeze for at least 4 hours
11. Meanwhile, prepare the Mascarpone Cream (1 lbs 14 oz or 400 g): The recipes are [HERE](#)
12. Remove the frozen entremets from the mold
13. Pipe the Mascarpone Cream (1 lbs 14 oz or 400 g), with a Pastry Bag, using a "flat" nozzle (see photo)
14. Simply pipe descending, overlapping stripes, starting from the center toward the base
15. Finish by placing Raspberries in the center
16. You can optionally spray the entremets with a Neutral Glaze to make it shiny