

Rubik's cake pistachio & raspberry (inspired by Cédric Grolet)

Ingrédients

- 87g almond flour
- 75g brown sugar
- 110g egg whites
- 35g egg yolks
- 10g pistachio paste
- 20g liquid cream
- 20g granulated sugar
- 65g butter
- 1g salt
- 70g T55 flour
- 2g baking powder
- 60g crushed pistachios
- 300g raspberry puree
- 4g pectin
- 20g sugar
- 200g white chocolate Ivoire
- 200g cocoa butter
- 140g milk
- 290g liquid cream
- 280g sugar 1
- 100g glucose
- 25g starch
- 90g sugar 2
- 10g powdered gelatin
- 60g water for the gelatin
- 20g crushed pistachios

Préparation

1. After the white rubik's cake Christmas version, I started making a totally red raspberry-pistachio rubik's cake.
2. Of course, I was inspired by the book Fruits by Cédric Grolet; the recipes for the cake and the glazes are his.
3. For the raspberry compote, I simply mixed raspberry puree with pectin.
4. This rubik's cake is relatively simple to make since all the cubes are of the same flavor, but the finishing/glazing part always takes a lot of time, so you need to organize well to have enough time to finish everything properly.
5. Melt the butter and let it cool.
6. Mix the almond flour with of brown sugar, of egg whites, the egg yolks, the pistachio paste, the cream, of sugar, and the salt.
7. Incorporate the butter, then the flour and baking powder.
8. Whip the remaining of egg whites until stiff and stabilize them with the remaining of sugar.
9. Fold them into the previous mixture, then add the chopped pistachios.
10. Pour onto a baking sheet and bake for 8 to 10 minutes at 180°C.
11. Bring the raspberry puree to a boil.
12. Mix the sugar and pectin, then sprinkle them into the raspberry puree.
13. Bring to a boil again while stirring, then remove from heat and set aside until assembly.
14. Assembly: I made a very thin biscuit, so I chose to put layers of cake in each cube for layers of compote, but

you can of course put one layer of cake, some compote, and close with a second layer of cake.

15. When the 25 cubes are filled, place them in the freezer for a few hours.

16. Ivoire chocolate.

17. Add the coloring, then blend everything using an immersion blender.

18. When the glaze is at a temperature of 32°C, dip 5 cubes in it, then roll them in almond powder before returning them to the freezer.

19. Then dip all the remaining cubes in it, and place them back in the freezer.

20. Glazes: I made the following glazes: red mirror, burgundy mirror, red pistachio rock mirror, and I used a velvet glaze spray on the cubes coated with almond powder and on the last ones.

21. I think it is suitable if you want to use this glaze for the 25 cubes.

22. Since I am only using it for 10 cubes here, I think this amount divided by two should be sufficient.

23. Hydrate the gelatin in cold water.

24. Bring the milk, cream, sugar 1, and glucose to a boil.

25. Then add the mixture of sugar 2 and starch while whisking well and bring to a boil while continuing to stir.

26. When the glaze reaches 40°C, incorporate the gelatin, then divide the glaze into 2/3 – 1/3: in the first bowl (2/3 of the glaze), add red coloring until you achieve a bright red color; in the second (1/3 of the glaze), add red coloring and a bit of black to achieve a burgundy red.

27. Then blend the glazes using an immersion blender and strain them.

28. Finally, divide the red glaze in half and add the crushed pistachios to one of the two.

29. Remove the cubes from the freezer, then dip 5 into each coloring.

30. Finally, spray the five cubes covered in almond powder and the last five cubes using a red velvet spray.

31. Arrange the cubes on the 3 plexiglass squares, then stack them (I made chocolate cylinders to be able to stack them).

32. Your rubik's cake is ready!