

# Autumn Entremet

## Ingredients

### Almond Flour Sponge Cake

4 large eggs, separated, at room temperature

½ cup + 2 tablespoons (124g) granulated sugar of choice (coconut, raw, brown, white), divided

1 teaspoon vanilla bean paste or extract

1 ½ cups (120g) almond flour

1 teaspoon baking powder

¼ teaspoon salt

¼ cup toasted macadamia nuts

### Cranberry Gelée

2 cups fresh cranberries

½ cup granulated sugar of choice (coconut, raw, brown, white)

¼ cup orange juice

2 teaspoons orange zest

1 ½ teaspoons agar agar

## Directions

- Preheat the oven to 350°F. Line the bottom of a small sheet pan and lightly grease with coconut oil. Sprinkle 2 tablespoons of the sugar listed in the ingredients into the bottom of the pan.
  - In a large mixing bowl, beat together the egg yolks, ¼ cup of the sugar, and the vanilla until smooth.
  - Using an electric mixer, whip the egg whites until they form soft peaks. Slowly beat in the remaining ¼ cup sugar. Set aside.
  - Whisk together the dry ingredients (flours, baking powder and salt) and add to the egg yolks. Stir together to form a thick dough.
  - Fold in the egg whites, ½ cup at a time, incorporating them fully between each addition. It will be a smooth, fluffy batter.
  - Pour the cake batter into the prepared pan. Sprinkle the top with the toasted macadamia nuts. Bake the cake on the center rack for 15 to 20 minutes, until it's golden brown and a toothpick inserted into the center comes out clean.
  - Remove the cake from the oven and allow it to cool in the pan for 5-10 minutes. Remove to cutting board and using 3" cake ring or glass, cut out individual cake circles.
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- In a medium saucepan, combine the cranberries with ½ cup of water and cook over medium heat until they begin to pop, about 5 minutes. Let cool. Transfer to a blender and puree until smooth. Strain the puree through a fine sieve. Rinse out the saucepan.
  - Add the sugar and ¼ cup of water to the saucepan and bring to a boil, stirring, until dissolved. Let cool. Stir in the orange juice, zest, and cranberry puree.
  - In a small bowl, dissolve the agar agar in 2 tablespoons of hot water and blend until completely melted.
  - Whisk the agar agar into the cranberry mixture and pour the gelée into a small parchment lined sheet pan; shake it gently to even it out. Refrigerate until set, at least 1 hour, overnight is best.
  - Using the same 3" cake cutting ring or glass, cut out your gelée circles.

### **Dairy Free Cheesecake Filling**

2/3 cups coconut solids  
(coconut cream)

1/3 cup coconut oil, melted  
and cooled

8 ounces dairy-free cream  
cheese (Kite Hill)

1/3 cup pure maple syrup

2 teaspoons orange juice

1 teaspoon orange zest

1 teaspoon vanilla bean  
paste or extract

- Place can of coconut cream in the refrigerator to chill overnight.
- In a bowl blend together the dairy-free cream cheese, orange juice, zest, melted coconut oil, vanilla bean paste, maple syrup, and chilled coconut milk (just scoop the top of the solid coconut cream from the top of the can and leave the clear liquid underneath.)
- Blend together until very smooth. The smoother this mixture is, the creamier it will be.
- Place the bowl into the refrigerator for 2-3 hours to allow the mixture to set.

### **Dairy Free Pumpkin Mousse**

1 cup coconut cream (from  
1 can of coconut milk,  
refrigerated overnight)

1/2 cup canned pumpkin  
puree

2 tsp pumpkin spice

1/16 tsp granulated sugar  
of choice (coconut, raw,  
brown, white)

- Place a can of coconut cream in the refrigerator to chill overnight.
- Scoop the top of the solid coconut cream from the top of the can and leave the clear liquid underneath.)
- Add all ingredients to a bowl and whip with a hand mixer until fluffy and smooth, about 30-60 seconds.
- Taste and adjust to taste with more sweetener or spice.
- Place the bowl into the refrigerator for 2-3 hours to allow the mixture to set.

### **Macadamia Nut Brittle**

2 cups macadamia nuts

1/8 cup coconut oil

1/4 cup raw honey

1/4 cup pure maple syrup

1/2 teaspoon pink salt

- In a large stainless sauté pan, combine the coconut oil, honey, maple syrup, salt, cinnamon, and vanilla bean paste over medium heat.
- When the mixture just starts to bubble, add your macadamia nuts carefully... the glaze will be HOT! Stir until coated. Spread the nuts so they are in an even layer.
- Lower the heat to medium low and let the mixture continue to bubble, stirring the nuts occasionally. The caramel will continue to thicken and reduce. Be careful to keep a close eye on it, as this can burn quickly.
- Keep stirring until the nuts are golden brown and the caramel is thick.
- Remove from heat and let it cool for a few minutes.
- Spread in a single layer on a silicone mat or wax paper.
- Let cool completely. You can put in the refrigerator to speed up the process and keep chilled.

½ teaspoon cinnamon

- Break into pieces by gently cracking.

1 teaspoon vanilla bean  
paste or extract

### **Assemble**

- Take a cake round and place one circle of cranberry gelée on top then place a second cake round on top of that.
- Next fold a piece of foil 5-6" in height and fold around your base. (or use mold if available)
- Using either a piping bag or spoon, fill the mold about 1" full with cheesecake, smoothing the top.
- Next fill with pumpkin mousse, again about 1" full, smoothing the top.
- Place in the refrigerator for 1-2 hours.
- Once chilled carefully remove the foil mold, smoothing the sides with a pastry knife or bread scraper.
- At this point you can either top with crumbled brittle or melted chocolate of your choice!