

SUMMER

CAKES



MAJA VASE

BLACKBERRY BUTTERMILK MOUSSE CAKE

BLACKBERRY • BUTTERMILK • BISCUIT



Vanilla biscuit, buttermilk mousse, blackberries and red berries all over. This cake fills me with sunshine, even when it's gray and wet outside.

TIP Different blackberry families have different colours, but the taste never fails.

SERVES 8

BASE

200 g vanilla biscuits
75 g butter, melted

In a blender, process biscuits until fine crumbs form. Pour crumbs and butter into a bowl and stir until well combined. Transfer the mixture into a springform pan (20 cm diameter) and press flat. Put in refrigerator to set.

BLACKBERRY BUTTERMILK MOUSSE

3 sheets of gelatine
60 g sugar
seeds of 2/3 vanilla pod
juice of 1/2 lemon
120 ml buttermilk
60 g blackberries
120 ml heavy cream

Soak the gelatine in cold water. In a small saucepan, bring sugar, vanilla seeds and lemon juice to a boil. Remove from heat.

Squeeze excess water from the gelatine sheets and stir into the warm lemon juice. Allow the juice to cool.

Pour buttermilk in a bowl, and fold in the lukewarm lemon juice. Blend together buttermilk and blackberries until smooth. Strain through a fine sieve.

Whip the cream to soft peaks and carefully fold into the blackberry buttermilk. Pour mousse into a round silicon mould (16 cm diameter) and let freeze for at least 3 hours.

DECORATION

200 g red berries
edible flowers

Place the frozen buttermilk mousse on top of base and let thaw in the refrigerator for at least 2 hours.

Decorate the edge of the tart with berries and flower petals.



STRAWBERRY ROSE

STRAWBERRY • DARK CHOCOLATE • MARZIPAN



Strawberry mazarin cake for my sweet grandmother. Hiding under the beautiful rose is a moist, chocolate filled marzipan cake. One of the most loved (and eaten) summer cakes in Denmark.

***TIP** Creating the strawberry rose takes a lot of strawberries and a little patience, but your guests will love it!*

SERVES 8

MARZIPAN CAKE

100 g marzipan
100 g sugar
100 g butter, soft
2 eggs
30 g all-purpose flour
1 tbsp Amaretto
50 g dark chocolate, Caraïbe 66 %

In a bowl, beat together marzipan, sugar and butter. Beat in the eggs and stir in flour and Amaretto. Chop chocolate coarsely and add to the mixture.

Pour dough into a springform pan (18 cm diameter) and bake for 25 minutes at 175°C. Let cool completely, preferably overnight.

DECORATION

500 g strawberries
edible flowers

Halve the strawberries and cut into very thin slices. Fan out strawberry slices, so that they form a long line with the slices overlapping each other. Roll into a spiral and place on top of cake.

Decorate with flower petals.



MILK CHOCOLATE HAZELNUT TART

MILK CHOCOLATE • HAZELNUT • PRALINE



Intense milk chocolate meets hazelnut, and the meeting is short lived - they are simply too delicious.

I'm entirely enamored with this chocolate tart. Crunchy cocoa-biscuit base with hints of salt, hazelnut praliné and melt-in-your-mouth milk chocolate ganache. Cut the tart in small pieces and enjoy with your favourite coffee - or serve with a scoop of vanilla ice cream and sweet berries.

TIP The milk chocolate used has a high amount of cocoa, the taste is not too sweet and really sings with hazelnut. Try Valrhona Bahibe 46 % or another milk chocolate in the 45-50 % range.

SERVES 12

BASE

200 g oat biscuits
5 g cocoa powder
1/3 tsp salt
70 g butter

In a blender, process biscuits until fine crumbs form. Pour crumbs, cocoa powder and salt into a bowl. In a small saucepan, melt the butter over low heat and cook until light brown. Add to the biscuit mixture and stir until well combined. Press evenly onto bottom and up side of a tart pan (18 cm diameter). Put in refrigerator to set.

HAZELNUT PRALINE

50 g blanched hazelnuts, roasted
50 g sugar
1 pinch of salt
100 g milk chocolate, 45-50 %
100 ml heavy cream

In a small saucepan, heat sugar until it caramelizes. Add hazelnuts, then stir for 1 minute to coat. Pour mixture onto a baking sheet lined with parchment paper. Pour into blender and pulse until fine powder.

Chop chocolate finely and pour into a bowl. In a small saucepan, bring cream to a boil and pour over the chopped chocolate. Let sit for 1 minute. Using a rubber spatula, slowly stir in a circular motion, starting from the center of the bowl and working out to the sides, until the ganache is silky smooth. Stir in hazelnut powder. Pour mixture into tart shell and put in refrigerator to set, at least 2 hours.

MILK CHOCOLATE GANACHE

150 g milk chocolate, 45-50 %
90 ml heavy cream
25 g glucose syrup

Chop chocolate finely and pour into a bowl. In a small saucepan, bring cream and glucose syrup to a boil and pour over the chopped chocolate. Let sit for 1 minute. Using a rubber spatula, slowly stir in a circular motion, starting from the center of the bowl and working out to the sides, until the ganache is silky smooth. Pour mixture on top of the hazelnut praline and put back in refrigerator, at least 2 hours or overnight.

MILK CHOCOLATE CREMEUX

1/2 sheet of gelatine
100 g milk chocolate, Jivara 40 %
80 ml milk
80 ml heavy cream
2 egg yolks
15 g sugar

Soak gelatine in cold water and chop chocolate finely. In a medium saucepan, bring milk and cream to a boil. Remove from heat.

In a medium bowl, whisk together egg yolks and sugar. Gradually whisk in the hot cream. Transfer to saucepan and warm up, stirring constantly, until the custard is 83°C and slightly thickened.

Strain the custard through a fine sieve into a bowl. Squeeze excess water from the gelatine and stir in the custard. Add the chopped chocolate and let stand until melted, about 1 minute. Stir until smooth. Refrigerate until set, 5-6 hours or overnight.

DECORATION

50 g milk chocolate, Jivara 40 %
wood sorrel
4-5 small milk chocolate discs

Melt 25 g of milk chocolate in a bowl over a pan of simmering water (bain-marie). Transfer chocolate to a freezing bag. Snip a very small corner off the bag. Squeezing the bag gently, quickly drizzle the melted chocolate over the cake.

Transfer the chocolate cremeux into a piping bag fitted with a round tip and pipe small dollops on top of tart.

Chop the remaining 25 g of milk chocolate finely and sprinkle over the tart. Decorate with wood sorrel and small chocolate discs.



CHERRY LOVE

CHERRY • LIQUORICE • WHITE CHOCOLATE

SERVES 10



*Because of my love of all things Amarena.
And because I can never ever have too many
macarons.*

*The cake is built on a ridiculously delicious
cherry mousse, cherry macarons, freshly
picked cherries and a crunchy liquorice biscuit
base with more than a hint of salt. If you
don't like cherries, maybe move along... I'll stay
and have another piece!*

TIP There will be a few macarons too many.
Usually not a problem.

TIP Not confident in your macarons skills?
Promise me to try the cherry cake anyway!

BASE

150 g oat biscuits
50 g blanched almonds, roasted
1 tsp raw liquorice powder, Johan Bülow
1/3 tsp salt
100 g butter

In a blender, process biscuits until fine crumbs form. Chop almond coarsely. Pour biscuit crumbs, chopped almonds, liquorice powder and salt into a bowl. In a small saucepan, melt the butter and add to the mixture. Stir until well combined. Press the mixture into a tart pan (18 cm diameter) and press flat. Put in refrigerator to set.

CHERRY GANACHE

160 g white chocolate, Ivoire 35 %
40 ml heavy cream
40 g Amarena cherry syrup
15 g glucose syrup

Chop chocolate finely and pour into a bowl. In a small saucepan, bring cream, cherry syrup and glucose syrup to a boil and pour over the chopped chocolate. Let sit for 1 minute. Using a rubber spatula, slowly stir in a circular motion, starting from the center of the bowl and working out to the sides, until the ganache is silky smooth. Pour mixture on top of the biscuit base and let set in refrigerator overnight.

CHERRY MOUSSE

2 sheets of gelatine
50 g Amarena cherry syrup
juice of 1/2 citron
50 g sukker
seeds of 1/2 vanilla pod
100 ml heavy cream
100 g skyr or greek yogurt

Soak the gelatine in cold water. In a small saucepan, bring cherry syrup, lemon juice, sugar and vanilla seeds to a boil. Remove from heat. Squeeze excess water from the gelatine sheets and stir into the warm syrup. Allow the syrup to cool. In a bowl, whip the cream to soft peaks. Add skyr/yogurt and stir until well combined. Fold in the lukewarm syrup. Pour mousse into small eclipse silicon moulds and let freeze for at least 2 hours or overnight.

CHERRY MACARONS

150 g almond flour
150 g powdered sugar
110 g egg whites
1/3 tsp red food colouring paste
150 g sugar
50 ml water
1 portion of cherry ganache

In a bowl, stir almond flour, powdered sugar, 55 g of egg whites and red food colouring with a rubber spatula until a paste forms.

In a small saucepan, bring sugar and water to a boil. Let boil until it reaches 118°C. In the meantime, whisk the remaining egg whites with a hand mixer until stiff peaks form. Slowly add the warm syrup to the egg whites while constantly whisking. Whisk at high speed until the mixture is firm, thick and shiny.

Using a rubber spatula, fold one third of the meringue into the almond paste. Carefully, fold in the remaining meringue. Transfer batter into a piping bag fitted with a round tip and pipe small shells onto baking sheets with parchment paper. Bake for 10 minutes at 150°C (in a fan oven). Let cool.

Pair the macaron shells according to size and fill each pair with cherry ganache. Store in an airtight container in the refrigerator.

DECORATION

6 cherries
50 g white currants
1 tsp raw liquorice powder, Johan Bülow
wood sorrel

Decorate cake with cherry mousse, cherry macarons, fresh cherries, white currants, liquorice powder and wood sorrel.



LEMON MERINGUE TART

LEMON • CRAQUELIN • ROASTED MERINGUE

SERVES 10



This is the perfect lemon meringue tart. With flaky, buttery crust, biting sour lemon curd, crunchy surprise and a flowery finish.

TIP Serve the leftover meringue and a blowtorch with the tart and let your guests have fun!



SHORTCRUST

150 g all-purpose flour
50 g powdered sugar
1 pinch of salt
75 g butter, cold
1/2 egg

In a blender, process flour, powdered sugar, salt and butter for a few seconds until combined. Add egg and form to a ball. Roll out the dough between two pieces of parchment paper and let rest in the refrigerator for at least 1 hour.

Place gently into a tart pan (20 cm diameter). Bake the tart shell 'blind' (filled with dry beans) for 10 minutes at 175°C, then remove foil and beans and bake a further 5-10 minutes until golden. Let cool completely.

CRAQUELIN

80 g cane sugar
80 g all-purpose flour
65 g butter, cold

In a bowl, knead all the ingredients into a dough. Roll out between two pieces of parchment paper until thin. Bake for 10 minutes at 175°C.

Wait 1 minute and cut out a circle (18 cm diameter). Let cool completely.

LEMON CURD

1/2 sheet of gelatine
100 g sugar
juice and zest of 1 1/2 organic lemons
1 egg
30 g butter, cold

Soak the gelatine in cold water. In a medium saucepan, whisk together sugar, lemon juice, lemon zest and egg. Warm up, stirring constantly, until the curd is 83°C and slightly thickened. Remove from heat. Squeeze excess water from the gelatine sheets and stir into the warm curd. Stir in the cold butter. Strain curd filling through a fine-mesh sieve. Pour a thin layer of the curd into the tart shell, then carefully place the craquelin. Fill up the tart shell with the remaining curd. Refrigerate for at least 2 hours or overnight.

DECORATION

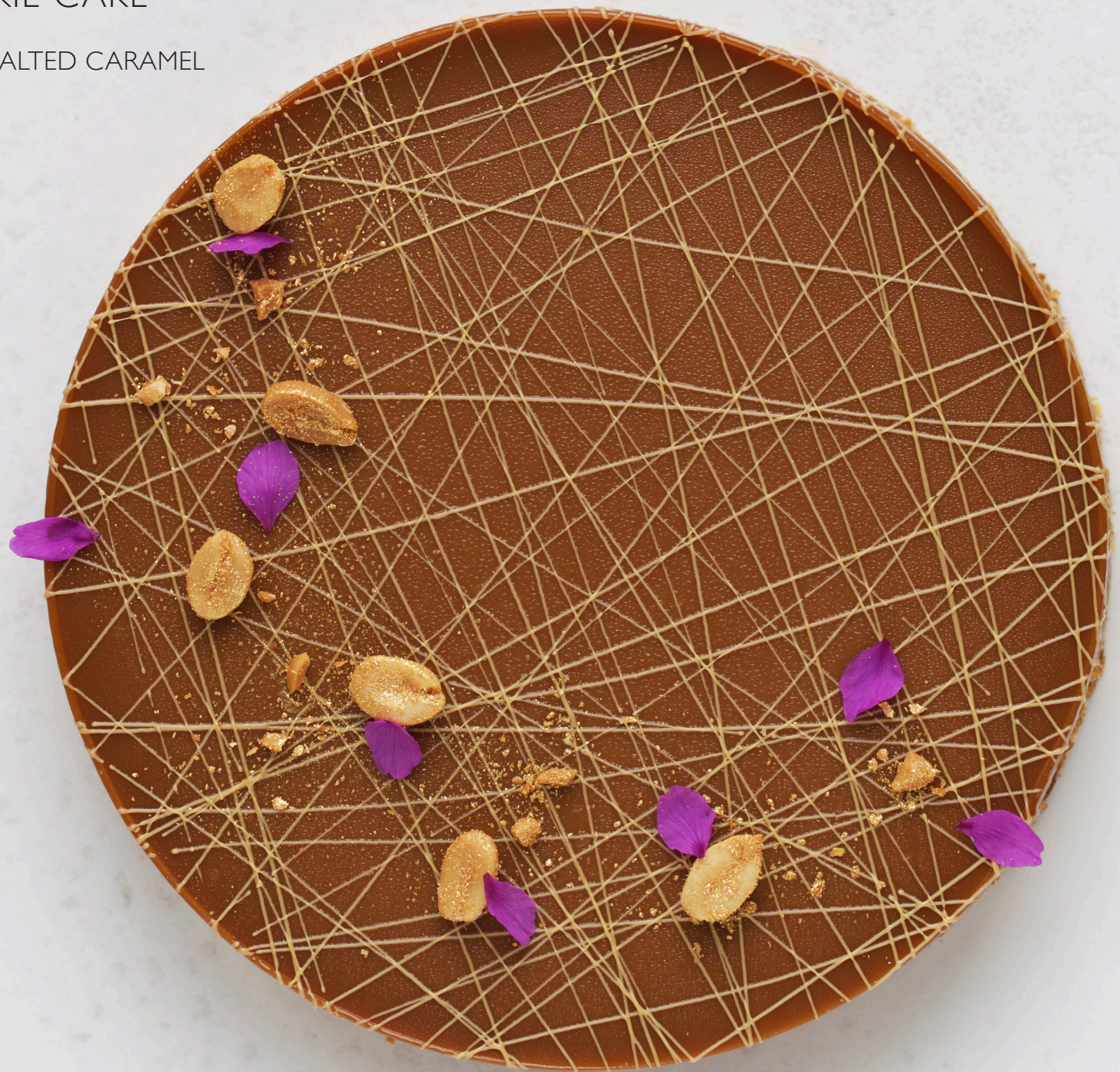
1 egg white
50 g sugar
edible flowers

In a bowl, whisk the egg whites with a hand mixer until stiff peaks form. Add the sugar and continue whisking at high speed until the mixture is firm, thick and shiny.

Transfer the meringue into a piping bag fitted with a round tip and pipe small dollops on top of tart. Brown with a blow torch. Decorate with flower petals.

GIANT COOKIE CAKE

COOKIE • PEANUTS • SALTED CARAMEL





A chewy, giant cookie topped with silky salted caramel ganache and decorated with a delicate chocolate spider web is a really strange - and really good - idea!

You might be thinking: This cake doesn't feel like summer to me? And you'd be right. But it's simply too delicious to pass - and it's got flowers?

SERVES 8

COOKIE BASE

75 g butter, soft
150 g brown sugar
1 egg
150 g all-purpose flour
1/3 tsp salt
70 g salted peanuts

In a bowl, whisk together butter and brown sugar until light and fluffy. Add egg and beat until combined. Stir in flour, salt and peanuts. Transfer dough into a springform pan (18 cm diameter) and smooth. Bake for 15 minutes at 200°C. Let cool completely.

DECORATION

25 g Dulcey 32 %
2-3 salted peanuts
edible flowers

Melt chocolate in a bowl over a pan of simmering water (bain-marie). Transfer chocolate to a freezing bag. Snip a very small corner off the bag. Squeezing the bag gently, quickly drizzle the melted chocolate over the cake. Decorate with peanuts and flower petals.

CARAMELIZED WHITE CHOCOLATE GANACHE

300 g caramelized white chocolate,
Ivoire 35 %
120 ml heavy cream
20 g glucose syrup
1/2 tsp salt

Chop chocolate finely and pour into a bowl. In a small saucepan, bring cream and glucose syrup to a boil and pour over the chopped chocolate. Let sit for 1 minute. Using a rubber spatula, slowly stir in a circular motion, starting from the center of the bowl and working out to the sides, until the ganache is silky smooth. Add salt to taste. Pour mixture on top of the giant cookie and let rest in refrigerator overnight.

SALTED KARAMEL MOUSSE CAKE

CARAMEL • SALT • PEANUTS • BLUEBERRY

SERVES 10



Crunchy chocolate biscuit base, silky Dulce de Leche mousse, peanut macarons, salted peanuts, fresh blueberries and purple petals. A irresistible symphony of sweet and salt.

TIP The second you start cutting the cake, there is a high risk of cake chaos of the most delicious kind.

BASE

150 g oat biscuits
50 g salted peanuts
150 g Dulcey 32 %

In a blender, process biscuits until fine crumbs form. Chop peanuts coarsely. Melt chocolate in a bowl over a pan of simmering water (bain-marie). Pour biscuit crumbs, chopped peanuts and melted chocolate into a bowl and stir until well combined. Transfer the mixture into a tart pan (20 cm diameter) and press flat with a spoon. Put in refrigerator to set.

DULCEY MOUSSE

100 g Dulcey 32 %
1 sheet of gelatine
50 ml milk
1 nip salt
100 ml heavy cream

Melt chocolate in a bowl over a pan of simmering water (bain-marie). Soak the gelatine in cold water. In a medium saucepan, bring milk to a boil and remove from heat. Squeeze excess water from the gelatine sheets and stir into the warm milk. Pour milk over the melted chocolate and stir until well combined. Add salt to taste.

In a bowl, whip the cream to soft peaks. Using a rubber spatula, carefully fold in the whipped cream. Pour mousse into small eclipse silicon moulds and let freeze for at least 2 hours or overnight.

PEANUT MACARON SHELLS

50 g salted peanuts
150 g almond flour
150 g powdered sugar
110 g egg whites
150 g sugar
50 ml water

In a blender, pulse the peanuts until peanut flour. In a bowl, stir peanut flour, almond flour, powdered sugar and 55 g of egg whites with a rubber spatula until a paste forms.

In a small saucepan, bring sugar and water to a boil. Let boil until it reaches 118°C. In the meantime, whisk the remaining egg whites with a hand mixer until stiff peaks form. Slowly add the warm syrup to the egg whites while constantly whisking. Whisk at high speed until the mixture is firm, thick and shiny.

Using a rubber spatula, fold one third of the meringue into the almond paste. Carefully, fold in the remaining meringue. Transfer bat-

ter into a piping bag fitted with a round tip and pipe small shells onto baking sheets with parchment paper. Bake for 10 minutes at 150°C (in a fan oven). Let cool.

PEANUT BUTTER FILLING

120 g powdered sugar
30 g butter, soft
30 g peanut butter, creamy
1 tbsp milk
1 pinch of salt

In a bowl, beat all ingredients until light and fluffy. Transfer into a piping bag fitted with a

round tip. Pair the macaron shells according to size and fill each pair with peanut butter filling. Store in an airtight container in the refrigerator.

DECORATION

20 g Dulcey, finely chopped
20 g salted peanuts
50 g blueberries
edible flowers

Decorate biscuit base with Dulcey mousse, peanut macarons, finely chopped Dulcey, blueberries and flower petals.



SPRING FRANGIPANE TART

PISTACHIO • WHITE CHOCOLATE • BASIL • LIME



Honestly, I think I'm in love with basil. In my tomato salad, in my home made pesto, on my steaming hot pizza - and in my strawberry cake!

The aromatic herb works brilliantly with white chocolate and lime too. Try out this tart, you'll understand. Flaky, buttery crust, moist pistachio frangipane and sweet, silky smooth white chocolate ganache with a generous helping of basil and lime. Promise me you'll try it!

SERVES 8

PISTACHIO SHORTCRUST

25 g unsalted pistachios
125 g all-purpose flour
50 g powdered sugar
75 g butter, cold
1 pinch of salt
1/2 egg

In a blender, pulse the pistachios until finely chopped. Add flour, powdered sugar, salt and butter and pulse for a few seconds until combined. Add egg and form to a ball. Roll out the dough between two pieces of parchment paper and let rest in the refrigerator for at least 1 hour. Place gently into a tart pan (20 cm diameter).

PISTACHIO FRANGIPANE

50 g unsalted pistachios
50 g sugar
50 g butter, soft
1/2 egg
1 pinch of salt

In a blender, pulse the pistachios until finely chopped. Pour chopped pistachios, sugar, butter, eggs and salt into a bowl and beat until light and fluffy. Fill the tart shell halfway with the frangipane and bake for 20 minutes at 175°C, until golden. Let cool completely.

BASIL LIME GANACHE

200 g white chocolate, Ivoire 35 %
60 ml heavy cream
20 g glucose syrup
40 ml lemon juice
1 tsp finely grated lemon zest (organic)
8-10 basil leaves

Chop chocolate finely and pour into a bowl. In a small saucepan, bring cream, glucose syrup, lemon juice and lemon zest to a boil and pour over the chopped chocolate. Let sit for 1 minute. Using a rubber spatula, slowly stir in a circular motion, starting from the center of the bowl and working out to the sides, until the ganache is silky smooth. Add basil leaves and mix with a hand blender. Pour mixture on top of tart and let rest in refrigerator for at least 1 hour.

DECORATION

1-2 tbsp unsalted pistachios
basil leaves
edible flowers

Chop pistachios finely and sprinkle over tart. Decorate with basil leaves and flower petals.



DANISH CREAM PUFF CAKE

MARZIPAN • RASPBERRY • WHITE CHOCOLATE





In Denmark, no birthday goes by without dozens of flags and Danish 'flødeboller' (cream puffs). Say hello to the latest (and craziest) member of the cream puff family: The cream puff cake.

Baked marzipan cake topped with raspberry cream puffs and fresh berries. It's quite sweet, and if that's a problem, you can use dark chocolate instead of the white.

SERVES 8-10

MARZIPAN CAKE

200 g marzipan
60 g powdered sugar
20 g egg white

In a bowl, beat together marzipan, powdered sugar and egg white until well combined. Roll out the dough between two pieces of parchment paper and cut out a circle (20 cm diameter). Bake for approx. 10 minutes at 200°C (on two baking trays) until pale golden. Let cool completely.

CREAM PUFF BOMBS

100 g white chocolate, Ivoire 35 %
75 g sugar
40 g glucose syrup
30 ml water
seeds of 1/2 vanilla pod
50 g egg white
1 tbsp sugar
3 tbsp freeze-dried raspberry powder

Melt and temper the chocolate. Coat half sphere silicone moulds with a thin layer of chocolate and refrigerate until set.

In a small saucepan, bring sugar, glucose syrup, water and vanilla seeds to a boil. Let boil until it reaches 118°C. In the meantime, beat together the egg whites and 1 tbsp of sugar until stiff peaks form. Slowly add the syrup to the egg whites while constantly whisking. Whisk at high speed until mixture is firm, thick and shiny. Fold in raspberry powder. Transfer into a piping bag fitted with a round tip and fill up the chocolate shells.

DECORATION

50 g raspberries
50 g red and white currants
edible flowers

Decorate the marzipan cake with cream puff bombs, berries and flowers.

I would love to see your cakes! Please tag me on Instagram,

#majachocolat @majachocolat

THANKYOU for all your support, sweet comments and high fives.
I means the world to me!

LOVE,
Maja Vase
2016