



EXOTIC TRAVEL CAKE

TROPICAL GÂTEAU DE VOYAGE

DIFFICULTY LEVEL



MANGO CAKE

INGREDIENTS

ALICE'S CAKE

g 1000

UNSALTED BUTTER 82% FAT - MELTED

g 375

WATER

g 325

FRUTTIDOR MANGO - BLENDED

g 255

PREPARATION

Mix all the ingredients in a planetary mixer with paddle for 5-8min at medium speed.

Fill at 3/4 SF170 Silikonmart donut molds and bake in the oven at 175C ° for 20-25 minutes.

CRUNCHY BASE

INGREDIENTS

PRALIN DELICRISP TROPICAL

g 500

SINFONIA CIOCCOLATO BIANCO 33%

g 500

PREPARATION

Melt the chocolate at 40-45°C.

Add the PRALIN DELICRISP TROPICAL and mix well.

Spread it between two sheets of parchment paper at 1,5-2 mm thick .

Leave to rest in the refrigerator for 5 minutes.

Remove the PRALIN DELICRISP from the parchment paper and make disks of the same diameter of the mould used to bake the cake.

Keep the disks in the refrigerator until ready for use.

PINEAPPLE MARSHMALLOW

INGREDIENTS

ZUCCHERO INVERTITO	g 300
WATER - FOR THE SYRUP	g 250
SUGAR	g 950
LILLY NEUTRO	g 500
WATER - FOR LILLY	g 500
JOYPASTE ANANAS	g 180

PREPARATION

Combine the first three ingredients in a saucepan and cook at 110C °.

In a planetary mixer, briefly mix water, LILLY and JOYPASTE.

Add the syrup and whip everything in a planetary mixer with whisk at high speed for about 25 min.

Spread the marshmallow in a 2 cm height silicone mold and chill in the refrigerator for 3 hours.

TROPICAL FILLING

INGREDIENTS

MIRROR TROPICAL	To Taste
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FINAL COMPOSITION

Unmould the mango cake and place it on the crunchy base.

Cut a marshmallow disc of the same diameter as the center of the cake and place it in the center of the cake.

Fill the center of the cake with MIRROR and decorate with DAISY DOBLA.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF

