



MINI CYLINDER - WHITE TROPICAL

COCONUT, RASPBERRY AND MANGO SINGLE-SERVE DESSERT

DIFFICULTY LEVEL



COCONUT BISCUIT

INGREDIENTS

GRANCOCCO
CASTER SUGAR
EGGS
FRESH FULL-FAT MILK (3,5% FAT)

g 100
g 110
g 110
g 24

PREPARATION

Mix all the ingredients and let the mixture rest for a night.
Spread it over a 40x60 cm baking tray and bake it for 10-12 minutes at 170°C.

RASPBERRY JELLY

INGREDIENTS

FRUTTIDOR LAMPONE
LILLY NEUTRO
WATER

g 500
g 75
g 75

PREPARATION

Use a whisk to mix LILLY NEUTRO and water, then add FRUTTIDOR LAMPONE.

BASE CREAM

INGREDIENTS		PREPARATION
FRESH FULL-FAT MILK (3,5% FAT)	g 25	Bring to a boil cream (1), milk and GLUCOSIO. Add LILLY NEUTRO and mix.
LIQUID CREAM 35% FAT - (1)	g 125	Add SINFONIA NOCCIOLATO BIANCO, BURRO DI CACAO and mix.
GLUCOSIO	g 5	Add slowly the cold cream (2) and mix.
LILLY NEUTRO	g 18	Let the mixture rest for a few hours.
SINFONIA CIOCCOLATO BIANCO 33%	g 150	
BURRO DI CACAO	g 10	
LIQUID CREAM 35% FAT - (2)	g 75	

RASPBERRY CREAM

INGREDIENTS		PREPARATION
BASE CREAM	g 400	Mix the raspberry puree with the base cream previously prepared.
RASPBERRIES PURÉE	g 240	Emulsify the mixture using a hand blender.

MANGO FILLING

INGREDIENTS		PREPARATION
FRUTTIDOR MANGO	g 300	Mix FRUTTIDOR MANGO and MIRROR NEUTRAL.
MIRROR NEUTRAL	g 30	

FINAL COMPOSITION

Fill the Mini cylinder white/dark speckled DOBLA cod. 18108 with equal layers of coconut biscuit, raspberry jelly, raspberry cream and lastly mango filling.
Decorate with CURVY SPOT GREEN DOBLA cod. 77364.



RECIPE CREATED FOR YOU BY ORIOL PORTABELLA

PASTRY CHEF