

# **PARADISE CAKE**

## MODERN CAKE WITH TROPICAL FLAVOURS

DIFFICULTY LEVEL B B B





## COCONUT DAQUOISE

INGREDIENTS		PREPARATION
EGG WHITES - AT ROOM TEMPERATURE	g 225	Mix together all the powder ingredients .
SUGAR	g 80	Whip the egg white with the sugar until firm and shiny texture.
AVOLETTA	g 120	Add progressively the dry ingredients.
GRANCOCCO	g 150	Dress directly in the chosen mold and bake at 170C° in convection oven around 18 to 20 minutes.
CONFECTIONER'S SUGAR	g 140	Unmold when still warm and place in the refrigerator.
STRONG FLOUR	g 45	

### **CRUNCHY INSERT**

INGREDIENTS		PREPARATION
PRALIN DELICRISP TROPICAL - LIGHTLY WARMED	To Taste	Spread the DELICRISP on the cold daquoise and freeze.



### PINEAPPLE CREAM

INGREDIENTS		PREPARATION
MILK 3.5% FAT - BOILING	g 25	Dissolve the LILLY and GLUCOSE in hot liquids.
LIQUID CREAM 35% FAT - BOILING	g 125	Pour over the SINFONIA and COCOA BUTTER and emulsify with a hand blender to obtain a
GLUCOSIO	g 5	ganache.
SINFONIA CIOCCOLATO BIANCO 33%	g 160	Still emulsifying, add the cream and puree.
BURRO DI CACAO	g 10	Store in the refrigerator for 8-24 hours before use.
LILLY NEUTRO	g 20	Dress the cream on the daquoise and store in the freezer.
LIQUID CREAM 35% FAT - COLD	g 75	·
FRUIT PURÉE - PINEAPPLE	g 135	
BURRO DI CACAO  LILLY NEUTRO  LIQUID CREAM 35% FAT - COLD	g 10 g 20 g 75	

#### **COCONUT CREAM**

INGREDIENTS		PREPARATION
MILK 3.5% FAT - BOILING	g 25	Dissolve the LILLY and GLUCOSE in hot liquids.
LIQUID CREAM 35% FAT - BOILING	g 125	Pour over the SINFONIA and COCOA BUTTER and emulsify with a hand blender to obtain a
GLUCOSIO	g 5	ganache.
SINFONIA CIOCCOLATO BIANCO 33%	g 160	Still emulsifying, add the cream and puree.
BURRO DI CACAO	g 10	Store in the refrigerator for 8-24 hours before use.
LILLY NEUTRO	g 20	Dress the cream on a sheet of acetate following the shape of the mold, making drops of different
LIQUID CREAM 35% FAT - COLD	g 75	sizes, creating a frame and keeping the center open.
FRUIT PURÉE g 155	Freeze completely.	



#### **COCONUT MOUSSE**

INGREDIENTS		PREPARATION
FRUIT PURÉE - COCONUT	g 250	Mix the puree with the LILLY.
LILLY NEUTRO	g 90	Add the cream, incorporating it gently, obtaining a firm mousse.
LIQUID CREAM 35% FAT - LIGHTLY WHIPPED	g 200	

#### **COATING AND GARNISH**

#### **INGREDIENTS**

MIRROR TROPICAL - WARMED AT 45°C	To Taste
FRUTTIDOR TROPICAL	To Taste
GRATED COCONUT	To Taste

#### FINAL COMPOSITION

Place the daquoise on the bottom of the mold and cover with the coconut mousse until the mold is completely filled.

Freeze completely.

Unmould the cake and glaze with the MIRROR.

Decorate the sides of the cake with the rapé coconut.

Place the coconut cream on the surface of the cake, previously sprinkled with white velvet effect cocoa butter.

Decorate the cake with FRUTTIDOR and CHOCOLATE PASSION FRUIT DOBLA.





## RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

