



# TROPICAL FRESHNESS

## MOUSSE CAKE WITH TROPICAL FLAVOUR

DIFFICULTY LEVEL   

### PISTACHIO BISCUIT

INGREDIENTS		PREPARATION
BISCUIMIX	g 500	Whip all the ingredients in a planetary mixer with the whisk attachment for 10 minutes at medium speed.
WATER	g 300	
EGGS - AT ROOM TEMPERATURE	g 300	Evenly spread the whipped mixture into a 1-cm thick layer onto parchment paper sheets, then bake for 8 minutes at 210°C (closed valve).
JOYPASTE PISTACCHIO PRIME	g 50	

### PASSION FRUIT MOUSSE

INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT	g 1000	Whip all the ingredients at medium speed in a planetary mixer, until the mousse gains a well airy structure.
LILLY PASSION FRUIT	g 200	
WATER	g 200	

## CRUNCHY INSERT

---

### INGREDIENTS

PRALIN DELICRISP COCONTY - HEATED TO 30°C

To Taste

### PREPARATION

Spread PRALIN DELICIRSP into a thin layer between two sheets of parchment paper.

Refrigerate for 1 hour.

When cold, cut into a disc using a steel ring having a smaller diameter than the cake mould.

Refrigerate until you have to use it.

## DECORATION

---

### INGREDIENTS

MIRROR MANDARINO

To Taste

### FINAL COMPOSITION

Half-fill a silicone mould with the passion fruit mousse.

Place the crunchy insert, cover with some more mousse and close with a layer of pistachio biscuit.

Put int the blast chiller until completely frozen.

Unmould and cover with yellow velvet spray.

Decorate with MIRROR MANDARINO.