



## MANGO PILL

### MOUSSE CAKE WITH TROPICAL FLAVOUR

DIFFICULTY LEVEL



## CHOCOLATE BISCUIT

### INGREDIENTS

BISCUIMIX CHOC

WATER

EGGS

g 500

g 300

g 300

### PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment for 10 minutes at medium speed.

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).

## MANGO JELLY

### INGREDIENTS

FRUTTIDOR MANGO - AT ROOM TEMPERATURE

LILLY NEUTRO

WATER - HEATED TO 40°C

g 250

g 50

g 50

### PREPARATION

Miscelare acqua con LILLY NEUTRO.

Aggiungere FRUTTIDOR, miscelare e versare nello stampo di silicone per inserto.

Porre in congelatore fino a completo indurimento.

## MANGO MOUSSE

### INGREDIENTS

LIQUID CREAM 35% FAT

LILLY NEUTRO

WATER

PASTA AROMATIZZANTE MANGO

g 1000

g 200

g 200

g 50

### PREPARATION

Whip all the ingredients at medium speed in a planetary mixer, until the mousse gains a well airy structure.

## COATING

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### INGREDIENTS

MIRROR AMARENA - HEATED TO 45°C

To Taste

### FINAL COMPOSITION

Half-fill a silicone mould with the mango mousse.

Place the frozen tropical jelly.

Cover with some more mousse and close with a layer of biscuit.

Put int the blast chiller until completely frozen.

Unmould and coat with MIRROR AMARENA.



**RECIPE CREATED FOR YOU BY FABIO BIRONDI**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER