

MANGO PILL

MOUSSE CAKE WITH TROPICAL FLAVOUR

DIFFICULTY LEVEL B B







CHOCOLATE BISCUIT

INGREDIENTS		PREPARATION
BISCUIMIX CHOC	g 500	Whip all the ingredients in a planetary mixer with the whisk attachment for 10 minutes at medium
WATER	g 300	speed.
EGGS	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).

MANGO JELLY

INGREDIENTS		PREPARATION
FRUTTIDOR MANGO - AT ROOM TEMPERATURE	g 250	Miscelare acqua con LILLY NEUTRO.
LILLY NEUTRO	g 50	Aggiungere FRUTTIDOR, miscelare e versare nello stampo di silicone per inserto.
WATER - HEATED TO 40°C	g 50	Porre in congelatore fino a completo indurimento.

MANGO 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
LILLY NEUTRO	g 200	structure.
WATER	g 200	
PASTA AROMATIZZANTE MANGO	g 50	



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

