



## TROPICAL GEM

### MOUSSE CAKE WITH TROPICAL FLAVOUR

DIFFICULTY LEVEL



## COCONUT BISCUIT

### INGREDIENTS

IRCA GENOISE

EGGS - AT ROOM TEMPERATURE

GRANCOCCO

g 500

g 600

g 200

### 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).

## TROPICAL JELLY

### INGREDIENTS

FRUTTIDOR TROPICAL - AT ROOM TEMPERATURE

LILLY NEUTRO

WATER - AT 40°C

g 400

g 100

g 100

### PREPARATION

Dissolve LILLY NEUTRO into water.

Stir FRUTTIDOR in, then pour into a silicone mould for insert.

Freeze until fully hardened.

## CRUNCHY INSERT

### INGREDIENTS

PRALIN DELICRISP COCONTY - HEATED TO 30°C

To Taste

### PREPARATION

Spread PRALIN DELICRISP 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 the same diameter as that of the jelly insert.

Refrigerate until you have to use it.

## WHITE CHOCOLATE MOUSSE

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### INGREDIENTS

LIQUID CREAM 35% FAT

g 800

LILLY CIOCCOLATO BIANCO

g 160

WATER

g 240

### 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 TROPICAL - HEATED TO 45°C

To Taste

### FINAL COMPOSITION

Half-fill a silicone mould with the white chocolate mousse.

Place the frozen tropical jelly and the crunchy insert.

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

Put int the blast chiller until completely frozen.

Unmould and coat with MIRROR TROPICAL.



**RECIPE CREATED FOR YOU BY FABIO BIRONDI**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER

