



## POLYNESIA

### MANGO E LIME CAKE

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#### INGREDIENTS

|                  |        |
|------------------|--------|
| ALICE'S CAKE     | g 1000 |
| UNSALTED BUTTER  | g 375  |
| WATER            | g 325  |
| FRUTTIDOR MANGO  | g 255  |
| GRATED LIME ZEST |        |

#### PREPARATION

Mix the first three ingredients in a planetary mixer with a leaf for 5 minutes at medium-low speed.

Mix the FRUTTIDOR MANGO with a spatula, flavored with the zest of half a lime. Pour the cake dough in the mold filling it to 2/3 and cook at 180.

Cooking time depends on the cake size. Once cooked, let cool and refrigerate.

### VANILLA SYRUP

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#### INGREDIENTS

|                                      |       |
|--------------------------------------|-------|
| WATER                                | g 500 |
| SUGAR                                | g 500 |
| JOYPASTE VANIGLIA MADAGASCAR/BOURBON | g 25  |

#### PREPARATION

Let boil the water with sugar.

Once cooled, add the JOYPASTE VANILLA Barbour and soak the cake.

### STEP 3

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#### INGREDIENTS

|                            |          |
|----------------------------|----------|
| COVERDECOR WHITE CHOCOLATE | To Taste |
|----------------------------|----------|

## FINAL COMPOSITION

Glaze the cake with COVERDECOR BIANCO , melted at 50 ° C.

Sprinkle the bottom of the cake with coconut rapè and decorate with a strip of dark chocolate Dobra Butterfly and gold leaves.



**RECIPE CREATED FOR YOU BY ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER