



## POLYNESIA

### MANGO E LIME CAKE

#### INGREDIENTS

ALICE'S CAKE  
UNSALTED BUTTER  
WATER  
FRUTTIDOR MANGO  
GRATED LIME ZEST

g 1000  
g 375  
g 325  
g 255

#### 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

#### INGREDIENTS

WATER  
SUGAR  
JOYPASTE VANIGLIA MADAGASCAR/BOURBON

g 500  
g 500  
g 25

#### PREPARATION

Let boil the water with sugar.  
Once cooled, add the JOYPASTE VANILLA Barbour and soak the cake.

### STEP 3

#### 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