



## DOMINICA

### MODERN CAKE WITH TROPICAL FLAVOURS

DIFFICULTY LEVEL



#### COCONUT DACQUOISE

##### INGREDIENTS

GRATED COCONUT	g 140
EGG WHITES	g 250
SUGAR	g 100
FLOUR	g 45
SUGAR	g 150

##### PREPARATION

- Beat the whites and the caster sugar until stiff.
- Add the ingredients in powder, previously sieved, and stir gently with a spatula.
- Spread on a baking paper sheet and bake at a 190°C for 10/12 minutes.
- Put in a blast chiller.

#### MANGO AND PASSION FRUIT COULIS

##### INGREDIENTS

FRUTTIDOR MANGO	g 200
PASSION FRUIT PURÉE	g 40
LILLY NEUTRO	g 40

##### PREPARATION

- Dissolve LILLY in the passion fruit purée using a whisk, then add it to FRUTTIDOR and blend.

#### DARK CHOCOLATE CHANTILLY MOUSSE

##### INGREDIENTS

LIQUID CREAM	g 150
MINUETTO FONDENTE SANTO DOMINGO 75%	g 150
LIQUID CREAM	g 200
LILLY NEUTRO	g 50

##### PREPARATION

- Bring the liquid cream to the boil and pour it onto the chocolate.
- Emulsify until you have a shiny ganache.
- In a separate bowl rehydrate LILLY with water, add it to the liquid cream, then emulsify with the ganache.

WATER

g 50

Refrigerate at 4°C overnight.

In a planetary mixer, whip the cream at medium speed until it becomes frothy.

### FINAL COMPOSITION

In a ring-shaped mould, lay a disc of dacquoise, pour the mango coulis, then add a second disc of dacquoise, previously waterproofed with some tempered chocolate.

Put in the blast chiller until it hardens completely.

Pour the chantilly mousse in a piping bag provided with a large plain piping tube and dress the cake top with some dollops of mousse.

Decorate with TWIST GREEN DOBLA e GOLDEN TULIP DOBLA.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF