

CRISP MIMOSA CAKE

Advanced level

Classic cake of the italian tradition with crunchy insert



RECIPE CREATED BY:

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Pasticciere e Gelatiere

SPONGE CAKE

IRCA GENOISE	1000g	Whisk all the ingredients in a planetary mixer for 10-12 minutes.
eggs	700g	
water	100g	Pour in buttered cake molds with diameter 16 and bake at 170 ° C for about 20 minutes.

VANILLA SYRUP

water	250g	Bring the water and sugar to a boil, once cooled add the Joypaste Vanilla Bourbon Madagascar.
caster sugar	250g	
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	20g	

ITALIAN CHANTILLY CREAM

full-fat milk (3,5% fat)	500g	Bring milk to the boil, separately mix the sugar, egg yolks and SOVRANA with a whisk.
caster sugar	150g	
egg yolks	75g	Combine into the pott and bring them to 82 ° C.
SOVRANA	40g	When the custard cream is at 40 ° Cadd the butter cutted into small pieces.
unsalted butter 82% fat	60g	
liquid cream 35% fat	800g	Cool down in the fridge coverd with plastic film.
		When the custard cream is cold, combine it to the whipped cream with the help of a spatula .

irca GROUP

Extraordinary made simple.

CRUNCHY INSERT

PRALIN DELICRISP TROPICAL	qb	Melt the PRALIN DELICRISP in the microwave and spread it between two sheets of baking paper forming a layer of 2 mm. Chill in the refrigerator for at least 1 hour. Cut it into 16 cm diameter discs and keep them in the freezer.

DECORATION

	qb	After having carefully "peeled" the sponge cake from the surface, form 1/2 cm cubes.

FINAL COMPOSITION

Put the 16 diameter sponge cake base on a support disc.
Soak it with the vanilla syrup and place a disc of Pralin Delicrisp on it.
It is also possible to directly spread the previously heated PRALIN DELICRISP on the sponge cake disc.
Fill with plenty of Italian Chantilly and garnish with a few drops of FRUTTIDOR TROPICAL .
Close with another layer of sponge cake, adjusting it with your hands until it forms a dome.
Cover completely with Chantilly and finally decorate the entire surface by alternating cubes of sponge cake and DOBLA YELLOW PETALS and tropical fruits of your choice.