



CRISP MIMOSA CAKE

👤 Advanced level

Classic cake of the italian tradition with crunchy insert

SPONGE CAKE

INGREDIENTS

IRCA GENOISE

eggs
water

PREPARATION

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

VANILLA SYRUP

INGREDIENTS

water
caster sugar

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

PREPARATION

250g Bring the water and sugar to a boil, once cooled add the Joypaste Vanilla
250g Bourbon Madagascar.
20g

ITALIAN CHANTILLY CREAM

INGREDIENTS

full-fat milk (3,5% fat)
caster sugar
egg yolks
SOVRANA
unsalted butter 82% fat
liquid cream 35% fat

PREPARATION

500g Bring milk to the boil, separately mix the sugar, egg yolks and SOVRANA
150g with a whisk.
75g Combine into the pott and bring them to 82 ° C.
40g When the custard cream is at 40 ° C add the butter cutted into small pieces.
60g Cool down in the fridge coverd with plastic film.
800g When the custard cream is cold, combine it to the whipped cream with the help of a spatula .

CRUNCHY INSERT

INGREDIENTS

PRALIN DELICRISP TROPICAL

PREPARATION

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

INGREDIENTS

PREPARATION

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.