



# 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

eggs  
water

1000g  
700g  
100g

Whisk all the ingredients in a planetary mixer for 10-12 minutes.

Pour in buttered cake molds with diameter 16 and bake at 170 ° C for about 20 minutes.

## VANILLA SYRUP

water  
caster sugar  
JOYPASTE VANIGLIA  
MADAGASCAR/BOURBON

250g  
250g  
20g

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

## ITALIAN CHANTILLY CREAM

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

500g  
150g  
75g  
40g  
60g  
800g

Bring milk to the boil, separately mix the sugar, egg yolks and SOVRANA with a whisk.

Combine into the pott and bring them to 82 ° C.

When the custard cream is at 40 ° C add the butter cutted into small pieces.

Cool down in the fridge covered with plastic film.

When the custard cream is cold, combine it to the whipped cream with the help of a spatula .



**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.



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