



PARADISE CAKE

🏠 Advanced level

MODERN CAKE WITH TROPICAL FLAVOURS

COCONUT DAQUISE

egg whites - at room temperature
sugar
[AVOLETTA](#)
[GRANCOCCO](#)
confectioner's sugar
strong flour

225g
80g
120g
150g
140g
45g

Mix together all the powder ingredients .
Whip the egg white with the sugar until firm and shiny texture.
Add progressively the dry ingredients.
Dress directly in the chosen mold and bake at 170C° in convection oven around 18 to 20 minutes.
Unmold when still warm and place in the refrigerator.

CRUNCHY INSERT

[PRALIN DELICRISP TROPICAL](#) - lightly warmed

qb

Spread the DELICRISP on the cold daquoise and freeze.

PINEAPPLE CREAM

milk 3.5% fat - boiling
liquid cream 35% fat - boiling
[GLUCOSIO](#)
SINFONIA CIOCCOLATO BIANCO
[BURRO DI CACAO](#)
[LILLY NEUTRO](#)
liquid cream 35% fat - cold
fruit purée - pineapple

25g
125g
5g
160g
10g
20g
75g
135g

Dissolve the LILLY and GLUCOSE in hot liquids.
Pour over the SINFONIA and COCOA BUTTER and emulsify with a hand blender to obtain a ganache.
Still emulsifying, add the cream and puree.
Store in the refrigerator for 8-24 hours before use.
Dress the cream on the daquoise and store in the freezer.

COCONUT CREAM

milk 3.5% fat - boiling	25g	Dissolve the LILLY and GLUCOSE in hot liquids. Pour over the SINFONIA and COCOA BUTTER and emulsify with a hand blender to obtain a ganache. Still emulsifying, add the cream and puree. Store in the refrigerator for 8-24 hours before use. Dress the cream on a sheet of acetate following the shape of the mold, making drops of different sizes, creating a frame and keeping the center open. Freeze completely.
liquid cream 35% fat - boiling	125g	
<u>GLUCOSIO</u>	5g	
SINFONIA CIOCCOLATO BIANCO	160g	
<u>BURRO DI CACAO</u>	10g	
<u>LILLY NEUTRO</u>	20g	
liquid cream 35% fat - cold	75g	
fruit purée	155g	

COCONUT MOUSSE

fruit purée - coconut	250g	Mix the puree with the LILLY.
<u>LILLY NEUTRO</u>	90g	Add the cream, incorporating it gently, obtaining a firm mousse.
liquid cream 35% fat - lightly whipped	200g	

FINAL COMPOSITION

Place the daquoise on the bottom of the mold and cover with the coconut mousse until the mold is completely filled. Freeze completely. Unmould the cake and glaze with the MIRROR. Decorate the sides of the cake with the rapé coconut. Place the coconut cream on the surface of the cake, previously sprinkled with white velvet effect cocoa butter. Decorate the cake with FRUTTIDOR and CHOCOLATE PASSION FRUIT DOBLA.



Extraordinary
made simple.