

EXOTIC CAKE

Shortcrust pastry base

INGREDIENTS

TOP FROLLA unsalted butter 82% fat eggs

PREPARATION

1000g Mix all the ingredients together, spread to a height of 3mm, let it rest in the 400g refrigerator and once you have cupped a ring with a diameter of 18cm, cook 100g at 170 degrees for 12 minutes.

Financier almonds and coconut

INGREDIENTS

dehydrated coconut	200g
AVOLETTA	200g
confectioner's sugar	85g
white bread flour	62g
VIGOR BAKING	7g
egg whites	300g
honey	37g

unsalted butter 82% fat 275q

PREPARATION

Combine all the powders, add the egg whites at room temperature, then the melted butter together with the honey. Bake at 180 degrees for 10 minutes

Crunchy caramel layer

INGREDIENTS PREPARATION

PRALIN DELICRISP CARAMEL FLEUR DE SEL Spread a light layer directly on the cooked financier

Mango jelly

INGREDIENTS PREPARATION

FRUTTIDOR MANGO 200g Slightly heat the fruttidor, add water and neutral lilly, mix and blast chill

LILLY NEUTRO 20g inside a 14 cm diameter insert mould, with the financier and the croccantino

20a underneath water

Coconut namelaka

PREPARATION INGREDIENTS

full-fat milk (3,5% fat) 2009 Bring the first 4 ingredients to a light boil, mix with the white chocolate and 10g finally with the cold cream. **GLUCOSIO**

4g

45g Pour into 14cm diameter insert molds and blast chill **LILLY NEUTRO**

JOYGELATO COCCO 16g SINFONIA CIOCCOLATO BIANCO 340g liquid cream 250g

Tropical caramel

PREPARATION INGREDIENTS

TOFFEE D'OR CARAMEL 100g Heat all ingredients together and mix thoroughly. 300g Place on top of the frozen namelaka and blast chill FRUTTIDOR MANGO salt

milk chocolate and coconut mousse

INGREDIENTS

MINUETTO LATTE SANTO DOMINGO 38%	500g	
liquid cream	100g Preparation	
water	200g Bring the cream, water and grated coconut to a light boil, mix with the	
dehydrated coconut	chocolate and when the temperature drops below 30 degrees, mix delicately	lelicately
LILLY NEUTRO	with the last 3 semi-whipped ingredients.	
water	115g	
liquid cream	600g	

Milk chocolate glaze

INGREDIENTS	PREPARATION
water 132g	Bring water, sugar and glucose to 103 degrees.
gelatin powder or sheets 200 bloom 22g	Add the rehydrated gelatin with the corresponding water, the condensed
water 150g	milk and the chocolate
sugar 300g	Cool overnight
GLUCOSIO 300g	
skim condensed milk 200g	
MINUETTO LATTE SANTO DOMINGO 38% 250g	

Final composition

Deposit 250 g of mousse, then the first insert with 130 g of namelaka and 100 g of caramel, continue with another 250 g of mousse, and finally the second insert with 130 g of mango jelly and 75 g of financier sprinkled with 35 g of crunchy.

Blast chill, glaze by preheating the glaze to 35 degrees and place on the pastry.