



MANGO PILL

chef Intermediate level

MOUSSE CAKE WITH TROPICAL FLAVOUR

CHOCOLATE BISCUIT

INGREDIENTS

BISCUIMIX CHOC

water

eggs

PREPARATION

500g Whip all the ingredients in a planetary mixer with the whisk attachment for 300g 10 minutes at medium speed.

300g Evenly spread the whipped mixture into a 1-cm thick layer onto parchment paper sheets, then bake for 8 minutes at 210°C (closed valve).

MANGO JELLY

INGREDIENTS

FRUTTIDOR MANGO

LILLY NEUTRO

water

PREPARATION

250g Miscelare acqua con LILLY NEUTRO.

50g Aggiungere FRUTTIDOR, miscelare e versare nello stampo di silicone per 50g inserto.

Porre in congelatore fino a completo indurimento.

MANGO MOUSSE

INGREDIENTS

liquid cream 35% fat - (35% m.g.)

LILY NEUTRO

water

PASTA AROMATIZZANTE MANGO

PREPARATION

1000g Whip all the ingredients at medium speed in a planetary mixer, until the

200g mousse gains a well airy structure.

200g

50g

Final composition

Half-fill a silicone mould with the mango mousse.

Place the frozen tropical jelly.

Cover with some more mousse and close with a layer of biscuit.

Put int the blast chiller until completely frozen.

Unmould and coat with MIRROR AMARENA.