

MANGO PILL

Intermediate level

MOUSSE CAKE WITH TROPICAL FLAVOUR



RECIPE CREATED BY:

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Pastry Chef

CHOCOLATE BISCUIT

BISCUIMIX CHOC	500g
water	300g
eggs	300g

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

FRUTTIDOR MANGO	250g
LILLY NEUTRO	50g
water	50g

Miscelare acqua con LILLY NEUTRO.
Aggiungere FRUTTIDOR, miscelare e versare nello stampo di silicone per inserto.
Porre in congelatore fino a completo indurimento.

MANGO MOUSSE

liquid cream 35% fat - (35% m.g.)	1000g
LILLY NEUTRO	200g
water	200g
PASTA AROMATIZZANTE MANGO	50g

Whip all the ingredients at medium speed in a planetary mixer, until the mousse gains a well airy structure.

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.

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Extraordinary made simple.