



# MANGO PILL

👤 Intermediate level

MOUSSE CAKE WITH TROPICAL FLAVOUR



**RECIPE CREATED BY:**

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Pastry Chef

## CHOCOLATE BISCUIT

BISCUIMIX CHOC  
water  
eggs

500g  
300g  
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  
LILLY NEUTRO  
water

250g  
50g  
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.)  
LILLY NEUTRO  
water  
PASTA AROMATIZZANTE MANGO

1000g  
200g  
200g  
50g

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

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GROUP

Extraordinary  
made simple.

## 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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