



TROPICAL GEM

🏠 Intermediate level

MOUSSE CAKE WITH TROPICAL FLAVOUR



RECIPE CREATED BY:

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Pastry Chef

COCONUT BISCUIT

IRCA GENOISE

eggs

GRANCOCCO

500g

600g

200g

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).

TROPICAL JELLY

FRUTTIDOR TROPICAL

LILLY NEUTRO

water

400g

100g

100g

Dissolve LILLY NEUTRO into water. Stir FRUTTIDOR in, then pour into a silicone mould for insert. Freeze until fully hardened.

CRUNCHY INSERT

PRALIN DELICRISP COCONTY

qb

Spread PRALIN DELICRISP into a thin layer between two sheets of parchment paper. Refrigerate for 1 hour. When cold, cut into a disc using a steel ring having the same diameter as that of the jelly insert. Refrigerate until you have to use it.

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Extraordinary
made simple.

WHITE CHOCOLATE MOUSSE

liquid cream 35% fat
LILLY CIOCCOLATO BIANCO
water

800g
160g
240g

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 white chocolate mousse.
Place the frozen tropical jelly and the crunchy insert.
Cover with some more mousse and close with a layer of coconut biscuit.
Put int the blast chiller until completely frozen.
Unmould and coat with MIRROR TROPICAL.



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