



POLYNESIA

👤 Advanced level



RECIPE CREATED BY:

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Pasticciere e Gelatiere

MANGO E LIME CAKE

ALICE'S CAKE

unsalted butter - morbido
water
FRUTTIDOR MANGO - frullato
grated lime zest - 1/2

1000g
375g
325g
255g

Mix the first three ingredients in a planetary mixer with a leaf for 5 minutes at medium-low speed. Mix the FRUTTIDOR MANGO with a spatula, flavored with the zest of half a lime. Pour the cake dough in the mold filling it to 2/3 and cook at 180. Cooking time depends on the cake size. Once cooked, let cool and refrigerate.

VANILLA SYRUP

water
sugar
JOYPASTE VANIGLIA
MADAGASCAR/BOURBON

500g
500g
25g

Let boil the water with sugar. Once cooled, add the JOYPASTE VANILLA Barbour and soak the cake.

FINAL COMPOSITION

Glaze the cake with COVERDECOR BIANCO, melted at 50 ° C. Sprinkle the bottom of the cake with coconut rapè and decorate with a strip of dark chocolate Dobra Butterfly and gold leaves.

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Extraordinary
made simple.