

POLYNESIA

Advanced level



RECIPE CREATED BY:

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Pasticciere e Gelatiere

MANGO E LIME CAKE

ALICE'S CAKE	1000g
unsalted butter - morbido	375g
water	325g
FRUTTIDOR MANGO - frullato	255g
grated lime zest - 1/2	

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	500g
sugar	500g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	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 Dobla Butterfly and gold leaves.

irca GROUP Extraordinary made simple.