



POLYNESIA

👨🍳 Advanced level

MANGO E LIME CAKE

INGREDIENTS

ALICE'S CAKE

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

PREPARATION

1000g Mix the first three ingredients in a planetary mixer with a leaf for 5 minutes at medium-low speed.
375g 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.
325g
255g Cooking time depends on the cake size. Once cooked, let cool and refrigerate.

VANILLA SYRUP

INGREDIENTS

water
sugar
JOYPASTE VANIGLIA MADAGASCAR/BOURBON

PREPARATION

500g Let boil the water with sugar.
500g Once cooled, add the JOYPASTE VANILLA Barbour and soak the cake.
25g

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.