

DOMINICA

MODERN CAKE WITH TROPICAL FLAVOURS

COCONUT DACQUOISE

INGREDIENTS

grated coconut egg whites

sugar

flour

sugar

PREPARATION

140g Beat the whites and the caster sugar until stiff.

250g Add the ingredients in powder, previously sieved, and stir gently with a

100g spatula.

Spread on a baking paper sheet and bake at a 190°C for 10/12

45g minutes.

^{150g} Put in a blast chiller.

MANGO AND PASSION FRUIT COULIS

INGREDIENTS

FRUTTIDOR MANGO - a temperatura ambiente passion fruit purée LILLY NEUTRO

PREPARATION

200g Dissolve LILLY in the passion fruit purée using a whisk, then add it to

40g FRUTTIDOR and blend.

40g

DARK CHOCOLATE CHANTILLY MOUSSE

INGREDIENTS

liquid cream - per la ganache MINUETTO FONDENTE SANTO DOMINGO 75% liquid cream - liquida

LILLY NEUTRO

water

PREPARATION

150g Bring the liquid cream to the boil and pour it onto the chocolate.

150g Emulsify until you have a shiny ganache.

ln a separate bowl rehydrate LILLY with water, add it to the liquid cream, then emulsify with the ganache.

Refrigerate at 4°C overnight.

In a planetary mixer, whip the cream at medium speed until it becomes frothy.

Final composition

In a ring-shaped mould, lay a disc of dacquoise, pour the mango coulis, then add a second disc of dacquoise, previoulsy waterproofed with some tempered chocolate.
Put in the blast chiller until it hardens completely.
Pour the chantilly mousse in a piping bag provided with a large plain piping tube and dress the cake top with some dollops of mousse.
Decorate with TWIST GREEN DOBLA e GOLDEN TULIP DOBLA.