

DOMINICA

Advanced level

MODERN CAKE WITH TROPICAL FLAVOURS

COCONUT DACQUOISE

grated coconut	140g
egg whites	250g
sugar	100g
flour	45g
sugar	150g

Beat the whites and the caster sugar until stiff.
Add the ingredients in powder, previously sieved, and stir gently with a spatula.
Spread on a baking paper sheet and bake at a 190°C for 10/12 minutes.
Put in a blast chiller.

MANGO AND PASSION FRUIT COULIS

FRUTTIDOR MANGO - a temperatura ambiente	200g
passion fruit purée	40g
LILLY NEUTRO	40g

Dissolve LILLY in the passion fruit purée using a whisk, then add it to FRUTTIDOR and blend.

DARK CHOCOLATE CHANTILLY MOUSSE

liquid cream - per la ganache	150g
MINUETTO FONDENTE SANTO DOMINGO 75%	150g
liquid cream - liquida	200g
LILLY NEUTRO	50g
water	50g

Bring the liquid cream to the boil and pour it onto the chocolate.
Emulsify until you have a shiny ganache.
In 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.

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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.