



MINI CYLINDER - WHITE TROPICAL

👤 Advanced level

Coconut, raspberry and mango single-serve dessert



RECIPE CREATED BY:

Oriol Portabella
Pasticciere

COCONUT BISCUIT

GRANCOCCO

caster sugar
eggs
fresh full-fat milk (3,5% fat)

100g
110g
110g
24g

Mix all the ingredients and let the mixture rest for a night.
Spread it over a 40x60 cm baking tray and bake it for 10-12 minutes at 170°C.

RASPBERRY JELLY

FRUTTIDOR LAMPONE

LILLY NEUTRO

water

500g
75g
75g

Use a whisk to mix LILLY NEUTRO and water, then add FRUTTIDOR LAMPONE.

BASE CREAM

fresh full-fat milk (3,5% fat)
liquid cream 35% fat
GLUCOSIO
LILLY NEUTRO
SINFONIA CIOCCOLATO BIANCO 33%
BURRO DI CACAO
liquid cream 35% fat

25g
125g
5g
18g
150g
10g
75g

Bring to a boil cream (1), milk and GLUCOSIO. Add LILLY NEUTRO and mix.
Add SINFONIA NOCCIOLATO BIANCO, BURRO DI CACAO and mix.
Add slowly the cold cream (2) and mix.
Let the mixture rest for a few hours.

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made simple.

RASPBERRY CREAM

base cream
raspberries purée

400g
240g

Mix the raspberry puree with the base cream previously prepared.
Emulsify the mixture using a hand blender.

MANGO FILLING

FRUTTIDOR MANGO
MIRROR NEUTRAL

300g
30g

Mix FRUTTIDOR MANGO and MIRROR NEUTRAL.

FINAL COMPOSITION

Fill the Mini cylinder white/dark speckled DOBLA cod. 18108 with equal layers of coconut biscuit, raspberry jelly, raspberry cream and lastly mango filling.

Decorate with CURVY SPOT GREEN DOBLA cod. 77364.



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