

MINI CYLINDER - WHITE TROPICAL

Advanced level

Coconut, raspberry and mango single-serve dessert



RECIPE CREATED BY:

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Pasticciere

COCONUT BISCUIT

GRANCOCCO	100g	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.
caster sugar	110g	
eggs	110g	
fresh full-fat milk (3,5% fat)	24g	

RASPBERRY JELLY

FRUTTIDOR LAMPONE	500g	Use a whisk to mix LILLY NEUTRO and water, then add FRUTTIDOR LAMPONE.
LILLY NEUTRO	75g	
water	75g	

BASE CREAM

fresh full-fat milk (3,5% fat)	25g	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.
liquid cream 35% fat	125g	
GLUCOSIO	5g	
LILLY NEUTRO	18g	
SINFONIA CIOCCOLATO BIANCO 33%	150g	
BURRO DI CACAO	10g	
liquid cream 35% fat	75g	

RASPBERRY CREAM

base cream	400g	Mix the raspberry puree with the base cream previously prepared. Emulsify the mixture using a hand blender.
raspberries purée	240g	

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MANGO FILLING

FRUTTIDOR MANGO	300g	Mix FRUTTIDOR MANGO and MIRROR NEUTRAL.
MIRROR NEUTRAL	30g	

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.