



FLOWER POT EASTER 2.0

chef Advanced level

Mango and passion fruit single-serve dessert

GENOISE

INGREDIENTS

eggs
caster sugar
type 00 white flour

PREPARATION

200g Mix all the ingredients with hand blender.
80g Pour into a whipping siphon and charge it with two cartridges.
20g Let it rest for 2 hours in the fridge and then prepare some plastic cups with a perforated bottom and fill each of them with 30g of sponge mixture.
Bake in the microwave on high for 40 seconds and then let it cool completely.
Cut the sponge cake in 1 cm high discs.

PASSION FRUIT MOUSSE

INGREDIENTS

passion fruit purée
LILLY NEUTRO
liquid cream 35% fat

PREPARATION

400g Mix half of the passion fruit purée with LILLY NEUTRO and heat at 50°C.
100g Add the remaining passion fruit purée. When the mixture reaches 30°C, add
500g the semi-whipped cream

CRUNCHY SEEDS LAYER

INGREDIENTS

flax seeds
sunflower seeds
pumpkin seeds
sesame seed
goji berries

PREPARATION

Toast the seeds and let them cool.

Final composition

Place a disc of genoise on the bottom of the DOBLA FLOWER POT.

Using a plastic bag, fill the pot with a layer of FRUTTIDOR MANGO.

Fill the rest of the pot with a layer of passion fruit mousse.

Decorate the top of the dessert with a crunchy seeds layer, a cube of fresh mango, fresh flowers and DOBLA decorations: BUNNY, COLORED EGG MINI, CARROT, GREEN EGG 3D.