

FLOWER POT EASTER 2.0

Advanced level

Mango and passion fruit single-serve dessert



RECIPE CREATED BY:

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Pasticciere e Gelatiere

GENOISE

eggs	200g	Mix all the ingredients with hand blender.
caster sugar	80g	Pour into a whipping siphon and charge it with two cartridges.
type 00 white flour	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

passion fruit purée	400g	Mix half of the passion fruit purée with LILLY NEUTRO and heat at 50°C.
LILLY NEUTRO	100g	Add the remaining passion fruit purée. When the mixture reaches 30°C, add the semi-whipped cream
liquid cream 35% fat	500g	

CRUNCHY SEEDS LAYER

flax seeds	qb	Toast the seeds and let them cool.
sunflower seeds	qb	
pumpkin seeds	qb	
sesame seed	qb	
goji berries	qb	

irca GROUP Extraordinary made simple.

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.