



# FLOWER POT EASTER 2.0

👤 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

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### INGREDIENTS

flax seeds  
sunflower seeds  
pumpkin seeds  
sesame seed  
goji berries

### PREPARATION

qb Toast the seeds and let them cool.  
qb  
qb  
qb  
qb

## Final composition

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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.



**RECIPE CREATED BY:**

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PASTICCIERE E GELATIERE