



# EXOTIC TRAVEL CAKE

👤 Intermediate level

TROPICAL GÂTEAU DE VOYAGE

## MANGO CAKE

### ALICE'S CAKE

unsalted butter 82% fat  
water  
FRUTTIDOR MANGO

1000g  
375g  
325g  
255g

Mix all the ingredients in a planetary mixer with paddle for 5-8min at medium speed.  
Fill at 3/4 SF170 Silikonmart donut molds and bake in the oven at 175C ° for 20-25 minutes.

## CRUNCHY BASE

### PRALIN DELICRISP TROPICAL

SINFONIA CIOCCOLATO BIANCO 33%

500g  
500g

Melt the chocolate at 40-45°C.  
Add the PRALIN DELICRISP TROPICAL and mix well.  
Spread it between two sheets of parchment paper at 1,5-2 mm thick .  
Leave to rest in the refrigerator for 5 minutes.  
Remove the PRALIN DELICRISP from the parchment paper and make disks of the same diameter of the mould used to bake the cake.  
Keep the disks in the refrigerator until ready for use.

## PINEAPPLE MARSHMALLOW

### ZUCCHERO INVERTITO

water

sugar

### LILLY NEUTRO

water

### JOYPASTE ANANAS

300g

250g

950g

500g

500g

180g

Combine the first three ingredients in a saucepan and cook at 110C °.

In a planetary mixer, briefly mix water, LILLY and JOYPASTE.

Add the syrup and whip everything in a planetary mixer with whisk at high speed for about 25 min. Spread the marshmallow in a 2 cm height silicone mold and chill in the refrigerator for 3 hours.

## FINAL COMPOSITION

Unmould the mango cake and place it on the crunchy base.

Cut a marshmallow disc of the same diameter as the center of the cake and place it in the center of the cake.

Fill the center of the cake with MIRROR and decorate with DAISY DOBLA.



Extraordinary  
made simple.