



EXOTIC TRAVEL CAKE

chef Intermediate level

TROPICAL GÂTEAU DE VOYAGE

MANGO CAKE

INGREDIENTS

ALICE'S CAKE

unsalted butter 82% fat

water

FRUTTIDOR MANGO

PREPARATION

1000g Mix all the ingredients in a planetary mixer with paddle for 5-8min at

375g medium speed.

325g Fill at 3/4 SF170 Silikonmart donut molds and bake in the oven at 175C ° for

255g 20-25 minutes.

CRUNCHY BASE

INGREDIENTS

PRALIN DELICRISP TROPICAL

SINFONIA CIOCCOLATO BIANCO 33%

PREPARATION

500g Melt the chocolate at 40-45°C.

500g 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

INGREDIENTS

ZUCCHERO INVERTITO

water

sugar

LILLY NEUTRO

water

JOYPASTE ANANAS

PREPARATION

300g Combine the first three ingredients in a saucepan and cook at 110C °.

250g In a planetary mixer, briefly mix water, LILLY and JOYPASTE.

950g Add the syrup and whip everything in a planetary mixer with whisk at high speed for about 25 min.

500g 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.