

TROPICAL CUPCAKE - MOTHER'S DAY

Intermediate level

TROPICAL GENOISE

IRCA GENOISE	500g	Whip together genoise, eggs, and trimoline in a planetary mixer with a whisk attachment for 10 minutes.
eggs	600g	Spread onto a parchement lined sheet tray about 5mm thick and bake for 6-8 min at 210°C.
LEVOSUCROL	50g	Allow cake to cool.

MANGO AND PASSION FRUIT MOUSSE

liquid cream 35% fat	500g	In a planetary mixer whisk together cream, LILLY, and water until soft peaks form.
LILLY PASSION FRUIT	100g	Add JOYPASTE PASTRY MANGO and mix for an additional 30 seconds on medium speed.
water	150g	
PASTA AROMATIZZANTE MANGO	25g	

FINAL COMPOSITION

Place a circle of genoise in the bottom of the DOBLA CUPCAKE POLKA DOTS, place 10g of FRUTTIDOR TROPICAL in the middle on top of the cake and sprinkle a ring of CRUNCHY BEADS WHITE around the compote.
Fill up with mango passionfruit mousse.
Garnish with drops of MIRROR TROPICAL and finish with DOBLA ROSE PETAL PINK.

irca GROUP
Extraordinary made simple.