



TROPICAL CUPCAKE - MOTHER'S DAY

chef Intermediate level

TROPICAL GENOISE

INGREDIENTS

IRCA GENOISE

eggs

LEVOSUCROL

PREPARATION

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

MANGO AND PASSION FRUIT MOUSSE

INGREDIENTS

liquid cream 35% fat

LILLY PASSION FRUIT

water

PASTA AROMATIZZANTE MANGO

PREPARATION

500g In a planetary mixer whisk together cream, LILLY, and water until soft peaks form.
150g Add JOYPASTE PASTRY MANGO and mix for an additional 30 seconds on medium speed.

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.