

MIMOSA 2.0

Advanced level

Recipe for a 2.0 version of the classic Mimosa Cake.



RECIPE CREATED BY:

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Pastry Chef

ALMOND FINANCIER

Avoletta	550g
Vigor Baking	4g
Flour 00	50g
Cornstarch	50g
egg white	370g
butter - melted	120g
Pralin Delicrisp Blanc	qb
Poppy seeds - toasted	
Crumble	qb

- Mix all the powdered ingredients by hand using a whisk.
- Add the egg whites and then the melted butter. Continue mixing until a smooth and homogeneous batter is obtained.
- Fill the silicone savarin molds and bake in a static oven for 10–15 minutes at 180–190 °C with the valve closed.
- Once baked and cut to the desired size, spread a layer of crunchy mixture on top *(Pralin Delicrisp Blanc + poppy seeds + crumble).*

ANANAS GELEE

Fruttidor Ananas	250g
Lilly Neutro	50g
Water	50g

- Heat the water and dissolve the neutral lilly in it.
- Heat one part of the Fruttidor and add the neutral lilly dissolved in the water. Once well mixed, add it to the remaining Fruttidor.
- Pour into the insert molds and blast chill.

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Extraordinary made simple.

WHIPPED GANACHE

Cream 35% m.g. - 1-very hot	80g
Reno X white 28%	130g
Cream 35% m.g. - 2- Cold	200g

- Prepare the ganache by bringing the cream (1) to a boil and pouring it over the chocolate drops. Emulsify with a whisk or an immersion blender.
- Gradually add the cold cream (2) in a thin stream, continuing to blend.
- Place in the refrigerator for at least 3 hours (ideally overnight).
- Whip with a whisk at medium–low speed until a soft and creamy consistency is obtained.

FINAL COMPOSITION

- Pipe the whipped ganache into the molds, insert the pineapple insert, and close with the financier.
- Blast chill the cake in the blast chiller; once completely frozen, unmold and store at –20 °C.
- Remove any frost from the cake and glaze with Yellow ColorGlaze.
- Decorate the surface of the cake with a chocolate cake collar and fill it with sponge cake cubes and fruit.