



# 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](#)  
[Vigor Baking](#)  
 Flour 00  
 Cornstarch  
 egg white  
 butter - melted  
[Pralin Delicrisp Blanc](#)  
 Poppy seeds - toasted  
 Crumble

550g  
 4g  
 50g  
 50g  
 370g  
 120g  
 qb  
 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](#)  
[Lilly Neutro](#)  
 Water

250g  
 50g  
 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.



**Extraordinary  
made simple.**

## WHIPPED GANACHE

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

80g  
130g  
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.



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