



REALISTIC MANGO

👨‍🍳 Basic level



RECIPE CREATED BY:

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Pastry Chef

FINANCIER

Avoletta
Vigor Baking
Flour
Starch
Egg whites
Butter

550g
4g
50g
50g
370g
120g

Mix the dry ingredients, add the egg whites, then incorporate the melted butter. Bake in a 60x40 cm tray at 170°C for 10–15 minutes. Cut discs with the same diameter as the individual portions.

CRISPY LAYER

Pralin Delicrisp Tropical

qb Spread Pralin Delicrisp Tropical over the financier.

INSERT

Fruttidor Mango, Papaya and Yuzu
Water
Lilly Neutro

250g
20g
20g

Gently warm the Fruttidor and add the other ingredients. Pour into the insert mould.

MANGO MOUSSE

Whipped Cream
Lilly Neutro
Water
Mango Puree

500g
100g
50g
200g

Whip the cream with the water and Lilly Neutro in a planetary mixer, then add the fruit purée.



Extraordinary
made simple.

GLAZE

Orange oil-soluble food colouring
Cocoa butter
Reno X White Chocolate 28%

qb
200g
200g

Mix all the ingredients, melting them together, and use at 30–35°C.

FINAL COMPOSITION

Pour a layer of mousse into the mould, add the Fruttidor insert, then add another layer of mousse and close with the financier topped with the crunchy layer. Dip into the orange cocoa butter coating at approximately 30°C. Spray with red and green cocoa butter, then warm with a heat gun to achieve a glossy finish.



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