



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.



**Extraordinary
made simple.**

MANGO MOUSSE

Whipped Cream	500g	Whip the cream with the water and Lilly Neutro in a planetary mixer, then add the fruit purée.
<u>Lilly Neutro</u>	100g	
Water	50g	
Mango Puree	200g	

GLAZE

Orange oil-soluble food colouring	qb	Mix all the ingredients, melting them together, and use at 30–35°C.
Cocoa butter	200g	
<u>Reno X White Chocolate 28%</u>	200g	

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.