

EXOTIC TRAVEL CAKE

TROPICAL GÂTEAU DE VOYAGE

DIFFICULTY LEVEL B B







MANGO CAKE

INGREDIENTS		PREPARATION
ALICE'S CAKE	g 1000	Mix all the ingredients in a planetary mixer with paddle for 5-8min at medium speed.
UNSALTED BUTTER 82% FAT - MELTED	g 375	Fill at 3/4 SF170 Silikonmart donut molds and bake in the oven at 175C ° for 20-25 minutes.
WATER	g 325	
FRUTTIDOR MANGO - BLENDED g	g 255	

CRUNCHY BASE

INGREDIENTS		PREPARATION
PRALIN DELICRISP TROPICAL	g 500	Melt the chocolate at 40-45°C.
SINFONIA CIOCCOLATO BIANCO 33%	g 500	Add the PRALIN DELICRISP TROPICAL and mix well.
		Spread it between two sheets of parchment paper at 1,5-2 mm thick .
		Leave to rest in the refrigerator for 5 minutes.
		Remove the PRALIN DELICRISP from the parchment paper and make disks of the same diameter of
		the mould used to bake the cake.
		Keep the disks in the refrigerator until ready for use.



PINEAPPLE MARSHMALLOW

INGREDIENTS	PREPARATION
ZUCCHERO INVERTITO g 300	Combine the first three ingredients in a saucepan and cook at 110C °.
WATER - FOR THE SYRUP g 250	In a planetary mixer, briefly mix water, LILLY and JOYPASTE.
SUGAR g 950	Add the syrup and whip everything in a planetary mixer with whisk at high speed for about 25 min.
LILLY NEUTRO g 500	Spread the marshmallow in a 2 cm height silicone mold and chill in the refrigerator for 3 hours.
WATER - FOR LILLY g 500	
JOYPASTE ANANAS g 180	

TROPICAL FILLING

INGREDIENTS

MIRROR TROPICAL To Taste

FINAL COMPOSITION

Unmould the mango cake and place it on the crunchy base.

Cut a marshmallow disc of the same diameter as the center of the cake and place it in the center of the cake.

Fill the center of the cake with MIRROR and decorate with DAISY DOBLA.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF



