



TROPICAL FRESHNESS

MOUSSE CAKE WITH TROPICAL FLAVOUR

DIFFICULTY LEVEL



PISTACHIO BISCUIT

INGREDIENTS

BISCUIMIX
WATER
EGGS - AT ROOM TEMPERATURE
JOYPASTE PISTACCHIO PRIME

g 500
g 300
g 300
g 50

PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment for 10 minutes at medium speed.
Evenly spread the whipped mixture into a 1-cm thick layer onto parchment paper sheets, then bake for 8 minutes at 210°C (closed valve).

PASSION FRUIT MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT
LILLY PASSION FRUIT
WATER

g 1000
g 200
g 200

PREPARATION

Whip all the ingredients at medium speed in a planetary mixer, until the mousse gains a well airy structure.

CRUNCHY INSERT

INGREDIENTS

PRALIN DELICRISP COCONUTY - HEATED TO 30°C

To Taste

PREPARATION

Spread PRALIN DELICRISP into a thin layer between two sheets of parchment paper.
Refrigerate for 1 hour.

When cold, cut into a disc using a steel ring having a smaller diameter than the cake mould.

Refrigerate until you have to use it.

DECORATION

INGREDIENTS

MIRROR MANDARINO

To Taste

FINAL COMPOSITION

Half-fill a silicone mould with the passion fruit mousse.

Place the crunchy insert, cover with some more mousse and close with a layer of pistachio biscuit.

Put into the blast chiller until completely frozen.

Unmould and cover with yellow velvet spray.

Decorate with MIRROR MANDARINO.