



Kiwi & Banana

Vanilla cake

INGREDIENTS

IRCA GENOISE	g 500
EGGS	g 300
UNSALTED BUTTER 82% FAT	g 200
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 30

PREPARATION

Whip all the ingredients in a planetary mixer for 8-10 minutes, place the whipped dough in the previously well-greased and floured molds, then cook at 180-200 ° C for about 40 minutes.

Kiwi jelly

INGREDIENTS

LILLY NEUTRO	g 250
LUKEWARM WATER	g 50
	g 25

PREPARATION

Mix the water with a part of the fruit pulp, heat the mixture to 45-50 ° C and then add LILLY NEUTRO and the other part of fresh popla and mix with a whisk. Pour the mixture into the appropriate silicone molds and place in the freezer until it has completely hardened.

Banana mousse

INGREDIENTS

LIQUID CREAM 35% FAT	g 1000
LILLY NEUTRO	g 200
MILK 3.5% FAT	g 200
JOYPASTE BANANA	g 80

PREPARATION

Place the first 3 ingredients in a planetary mixer with the leaf and bring to a semi-whipped consistency.

Finally, insert the JOYPASTE BANANA and mix gently.

Step 4

INGREDIENTS

MIRROR KIWI	To Taste
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FINAL COMPOSITION

Cut a disk 16 cm in diameter 1.5-2 cm high. Spatulate a thin layer of PRALIN DELICRISP BLANC.

In the silicone mold pour a first part of banana mousse, add the hardened kiwi jelly, another layer of mousse and finish with the vanilla cake.

Level the excess mousse and put in shocking freeze.

Glaze with MIRROR KIWI heated to 45-50 ° C

Place on top of the cake the “decoration mousse” sprinkled with VELVET SPRAY BIANCO.

To decorate.



RECIPE CREATED FOR YOU BY **ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER