



TROPICAL CUPCAKE - MOTHER'S DAY

TROPICAL GENOISE

INGREDIENTS

IRCA GENOISE

g 500

EGGS

g 600

LEVOSUCROL

g 50

PREPARATION

Whip together genoise, eggs, and trimoline in a planetary mixer with a whisk attachment for 10 minutes.

Spread onto a parchment lined sheet tray about 5mm thick and bake for 6-8 min at 210°C.

Allow cake to cool.

MANGO AND PASSION FRUIT MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT

g 500

LILLY PASSION FRUIT

g 100

WATER

g 150

PASTA AROMATIZZANTE MANGO

g 25

PREPARATION

In a planetary mixer whisk together cream, LILLY, and water until soft peaks form.

Add JOYPASTE PASTRY MANGO and mix for an additional 30 seconds on medium speed.

TROPICAL FILLING

INGREDIENTS

FRUTTIDOR TROPICAL

g 200

FINAL COMPOSITION

Place a circle of genoise in the bottom of the DOBLA CUPCAKE POLKA DOTS, place 10g of FRUTTIDOR TROPICAL in the middle on top of the cake and sprinkle a ring of CRUNCHY BEADS WHITE around the compote.

Fill up with mango passionfruit mousse.

Garnish with drops of MIRROR TROPICAL and finish with DOBLA ROSE PETAL PINK.