



POLYNESIA

MANGO E LIME CAKE

INGREDIENTS

ALICE'S CAKE
UNSALTED BUTTER
WATER
FRUTTIDOR MANGO
GRATED LIME ZEST

g 1000
g 375
g 325
g 255

PREPARATION

Mix the first three ingredients in a planetary mixer with a leaf for 5 minutes at medium-low speed.
Mix the FRUTTIDOR MANGO with a spatula, flavored with the zest of half a lime. Pour the cake dough in the mold filling it to 2/3 and cook at 180.
Cooking time depends on the cake size. Once cooked, let cool and refrigerate.

VANILLA SYRUP

INGREDIENTS

WATER
SUGAR
JOYPASTE VANIGLIA MADAGASCAR/BOURBON

g 500
g 500
g 25

PREPARATION

Let boil the water with sugar.
Once cooled, add the JOYPASTE VANILLA Barbour and soak the cake.

STEP 3

INGREDIENTS

COVERDECOR WHITE CHOCOLATE

To Taste

FINAL COMPOSITION

Glaze the cake with COVERDECOR BIANCO , melted at 50 ° C.

Sprinkle the bottom of the cake with coconut rapè and decorate with a strip of dark chocolate Dobra Butterfly and gold leaves.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER