



CRISP MIMOSA CAKE

CLASSIC CAKE OF THE ITALIAN TRADITION WITH CRUNCHY INSERT

DIFFICULTY LEVEL



SPONGE CAKE

INGREDIENTS

IRCA GENOISE	g 1000
EGGS	g 700
WATER	g 100

PREPARATION

Whisk all the ingredients in a planetary mixer for 10-12 minutes.

Pour in buttered cake molds with diameter 16 and bake at 170 ° C for about 20 minutes.

VANILLA SYRUP

INGREDIENTS

WATER	g 250
CASTER SUGAR	g 250
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 20

PREPARATION

Bring the water and sugar to a boil, once cooled add the Joypaste Vanilla Bourbon Madagascar.

ITALIAN CHANTILLY CREAM

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 500
CASTER SUGAR	g 150
EGG YOLKS	g 75
SOVRANA	g 40
UNSALTED BUTTER 82% FAT	g 60
LIQUID CREAM 35% FAT - WHIPPED	g 800

PREPARATION

Bring milk to the boil, separately mix the sugar, egg yolks and SOVRANA with a whisk.

Combine into the pott and bring them to 82 ° C.

When the custard cream is at 40 ° C add the butter cutted into small pieces.

Cool down in the fridge covered with plastic film.

When the custard cream is cold, combine it to the whipped cream with the help of a spatula .

CRUNCHY INSERT

INGREDIENTS

PRALIN DELICRISP TROPICAL	To Taste
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PREPARATION

Melt the PRALIN DELICRISP in the microwave and spread it between two sheets of baking paper forming a layer of 2 mm.

Chill in the refrigerator for at least 1 hour.

Cut it into 16 cm diameter discs and keep them in the freezer.

DECORATION

INGREDIENTS

- LITTLE CUBE OF SPONGE CAKE	To Taste
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PREPARATION

After having carefully "peeled" the sponge cake from the surface, form 1/2 cm cubes.

FINAL COMPOSITION

Put the 16 diameter sponge cake base on a support disc.

Soak it with the vanilla syrup and place a disc of Pralin Delicrisp on it.

It is also possible to directly spread the previously heated PRALIN DELICRISP on the sponge cake disc.

Fill with plenty of Italian Chantilly and garnish with a few drops of FRUTTIDOR TROPICAL .

Close with another layer of sponge cake, adjusting it with your hands until it forms a dome.

Cover completely with Chantilly and finally decorate the entire surface by alternating cubes of sponge cake and DOBLA YELLOW PETALS and tropical fruits of your choice.

RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER