



TROPICAL GEM

MOUSSE CAKE WITH TROPICAL FLAVOUR

DIFFICULTY LEVEL   

COCONUT BISCUIT

INGREDIENTS

IRCA GENOISE	g 500
EGGS - AT ROOM TEMPERATURE	g 600
GRANCOCCO	g 200

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).

TROPICAL JELLY

INGREDIENTS

FRUTTIDOR TROPICAL - AT ROOM TEMPERATURE	g 400
LILLY NEUTRO	g 100
WATER - AT 40°C	g 100

PREPARATION

Dissolve LILLY NEUTRO into water.

Stir FRUTTIDOR in, then pour into a silicone mould for insert.

Freeze until fully hardened.

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 the same diameter as that of the jelly insert.

Refrigerate until you have to use it.

WHITE CHOCOLATE MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT

g 800

LILLY CIOCCOLATO BIANCO

g 160

WATER

g 240

PREPARATION

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

COATING

INGREDIENTS

MIRROR TROPICAL - HEATED TO 45°C

To Taste

FINAL COMPOSITION

Half-fill a silicone mould with the white chocolate mousse.

Place the frozen tropical jelly and the crunchy insert.

Cover with some more mousse and close with a layer of coconut biscuit.

Put into the blast chiller until completely frozen.

Unmould and coat with MIRROR TROPICAL.

RECIPE CREATED FOR YOU BY FABIO BIRONDI

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER