



POLYNESIA

MANGO E LIME CAKE

INGREDIENTS		PREPARATION
ALICE'S CAKE	g 1000	Mix the first three ingredients in a planetary mixer with a leaf for 5 minutes at medium-low speed.
UNSALTED BUTTER	g 375	Mix the FRUTTIDOR MANGO with a spatula, flavored with the zest of half a lime. Pour the cake
WATER	g 325	dough in the mold filling it to 2/3 and cook at 180.
FRUTTIDOR MANGO	g 255	Cooking time depends on the cake size. Once cooked, let cool and refrigerate.
GRATED LIME ZEST		

VANILLA SYRUP

INGREDIENTS		PREPARATION
WATER	g 500	Let boil the water with sugar.
SUGAR	g 500	Once cooled, add the JOYPASTE VANILLA Barbour and soak the cake.
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 25	

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 Dobla Butterfly and gold leaves.

RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER