



POLYNESIA

MANGO E LIME CAKE

INGREDIENTS

ALICE'S CAKE	g 1000
UNSALTED BUTTER	g 375
WATER	g 325
FRUTTIDOR MANGO	g 255
GRATED LIME ZEST	

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	g 500
SUGAR	g 500
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	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
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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