



TROPICAL CUPCAKE - MOTHER'S DAY

TROPICAL GENOISE

INGREDIENTS		PREPARATION
IRCA GENOISE	g 500	Whip together genoise, eggs, and trimoline in a planetary mixer with a whisk attachment for 10 minutes.
EGGS	g 600	
LEVOSUCROL	g 50	Spread onto a parchment lined sheet tray about 5mm thick and bake for 6-8 min at 210°C. Allow cake to cool.

MANGO AND PASSION FRUIT MOUSSE

INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT	g 500	In a planetary mixer whisk together cream, LILLY, and water until soft peaks form.
LILLY PASSION FRUIT	g 100	Add JOYPASTE PASTRY MANGO and mix for an additional 30 seconds on medium speed.
WATER	g 150	
PASTA AROMATIZZANTE MANGO	g 25	

TROPICAL FILLING

INGREDIENTS	
FRUTTIDOR TROPICAL	g 200

FINAL COMPOSITION

Place a circle of genoise in the bottom of the DOBLA CUPCAKE POLKA DOTS, place 10g of FRUTTIDOR TROPICAL in the middle on top of the cake and sprinkle a ring of CRUNCHY BEADS WHITE around the compote.

Fill up with mango passionfruit mousse.

Garnish with drops of MIRROR TROPICAL and finish with DOBLA ROSE PETAL PINK.