



FLOWER POT EASTER 2.0

MANGO AND PASSION FRUIT SINGLE-SERVE DESSERT

DIFFICULTY LEVEL



GENOISE

INGREDIENTS

EGGS

g 200

CASTER SUGAR

g 80

TYPE 00 WHITE FLOUR

g 20

PREPARATION

Mix all the ingredients with hand blender.

Pour into a whipping siphon and charge it with two cartridges.

Let it rest for 2 hours in the fridge and then prepare some plastic cups with a perforated bottom and fill each of them with 30g of sponge mixture.

Bake in the microwave on high for 40 seconds and then let it cool completely.

Cut the sponge cake in 1 cm high discs.

MANGO FILLING

INGREDIENTS

FRUTTIDOR MANGO

To Taste

PASSION FRUIT MOUSSE

INGREDIENTS

PASSION FRUIT PURÉE

g 400

LILLY NEUTRO

g 100

LIQUID CREAM 35% FAT

g 500

PREPARATION

Mix half of the passion fruit purée with LILLY NEUTRO and heat at 50°C.

Add the remaining passion fruit purée. When the mixture reaches 30°C, add the semi-whipped cream

CRUNCHY SEEDS LAYER

INGREDIENTS

FLAX SEEDS

To Taste

SUNFLOWER SEEDS

To Taste

PUMPKIN SEEDS

To Taste

SESAME SEED

To Taste

GOJI BERRIES

To Taste

PREPARATION

Toast the seeds and let them cool.

FINAL COMPOSITION

Place a disc of genoise on the bottom of the DOBLA FLOWER POT.

Using a plastic bag, fill the pot with a layer of FRUTTIDOR MANGO.

Fill the rest of the pot with a layer of passion fruit mousse.

Decorate the top of the dessert with a crunchy seeds layer, a cube of fresh mango, fresh flowers and DOBLA decorations: BUNNY, COLORED EGG MINI, CARROT, GREEN EGG 3D.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER