



MINI CYLINDER - WHITE TROPICAL

COCONUT, RASPBERRY AND MANGO SINGLE-SERVE DESSERT

DIFFICULTY LEVEL



COCONUT BISCUIT

INGREDIENTS

GRANCOCCO
CASTER SUGAR
EGGS
FRESH FULL-FAT MILK (3,5% FAT)

g 100
g 110
g 110
g 24

PREPARATION

Mix all the ingredients and let the mixture rest for a night.
Spread it over a 40x60 cm baking tray and bake it for 10-12 minutes at 170°C.

RASPBERRY JELLY

INGREDIENTS

FRUTTIDOR LAMPONE
LILLY NEUTRO
WATER

g 500
g 75
g 75

PREPARATION

Use a whisk to mix LILLY NEUTRO and water, then add FRUTTIDOR LAMPONE.

BASE CREAM

INGREDIENTS

FRESH FULL-FAT MILK (3,5% FAT)	g 25
LIQUID CREAM 35% FAT - (1)	g 125
GLUCOSIO	g 5
LILLY NEUTRO	g 18
SINFONIA CIOCCOLATO BIANCO	g 150
BURRO DI CACAO	g 10
LIQUID CREAM 35% FAT - (2)	g 75

PREPARATION

Bring to a boil cream (1), milk and GLUCOSIO. Add LILLY NEUTRO and mix.

Add SINFONIA NOCCIOLATO BIANCO, BURRO DI CACAO and mix.

Add slowly the cold cream (2) and mix.

Let the mixture rest for a few hours.

RASPBERRY CREAM

INGREDIENTS

BASE CREAM	g 400
RASPBERRIES PURÉE	g 240

PREPARATION

Mix the raspberry puree with the base cream previously prepared.

Emulsify the mixture using a hand blender.

MANGO FILLING

INGREDIENTS

FRUTTIDOR MANGO	g 300
MIRROR NEUTRAL	g 30

PREPARATION

Mix FRUTTIDOR MANGO and MIRROR NEUTRAL.

FINAL COMPOSITION

Fill the Mini cylinder white/dark speckled DOBLA cod. 18108 with equal layers of coconut biscuit, raspberry jelly, raspberry cream and lastly mango filling.

Decorate with CURVY SPOT GREEN DOBLA cod. 77364.



RECIPE CREATED FOR YOU BY ORIOL PORTABELLA

PASTRY CHEF