



## TROPICAL FRESHNESS

### MOUSSE CAKE WITH TROPICAL FLAVOUR

DIFFICULTY LEVEL



#### PISTACHIO BISCUIT

##### INGREDIENTS

BISCUIMIX  
WATER  
EGGS - AT ROOM TEMPERATURE  
JOYPASTE PISTACCHIO PRIME

g 500  
g 300  
g 300  
g 50

##### PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment for 10 minutes at medium speed.  
Evenly spread the whipped mixture into a 1-cm thick layer onto parchment paper sheets, then bake for 8 minutes at 210°C (closed valve).

#### PASSION FRUIT MOUSSE

##### INGREDIENTS

LIQUID CREAM 35% FAT  
LILLY PASSION FRUIT  
WATER

g 1000  
g 200  
g 200

##### PREPARATION

Whip all the ingredients at medium speed in a planetary mixer, until the mousse gains a well airy structure.

## CRUNCHY INSERT

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### INGREDIENTS

PRALIN DELICIRISP COCONTY - HEATED TO 30°C

To Taste

### PREPARATION

Spread PRALIN DELICIRISP into a thin layer between two sheets of parchment paper.

Refrigerate for 1 hour.

When cold, cut into a disc using a steel ring having a smaller diameter than the cake mould.

Refrigerate until you have to use it.

## DECORATION

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### INGREDIENTS

MIRROR MANDARINO

To Taste

### FINAL COMPOSITION

Half-fill a silicone mould with the passion fruit mousse.

Place the crunchy insert, cover with some more mousse and close with a layer of pistachio biscuit.

Put into the blast chiller until completely frozen.

Unmould and cover with yellow velvet spray.

Decorate with MIRROR MANDARINO.