



PARADISE CAKE

MODERN CAKE WITH TROPICAL FLAVOURS

DIFFICULTY LEVEL



COCONUT DAQUISE

INGREDIENTS

EGG WHITES - AT ROOM TEMPERATURE

SUGAR

AVOLETTA

GRANCOCCO

CONFECTIONER'S SUGAR

STRONG FLOUR

g 225

g 80

g 120

g 150

g 140

g 45

PREPARATION

Mix together all the powder ingredients .

Whip the egg white with the sugar until firm and shiny texture.

Add progressively the dry ingredients.

Dress directly in the chosen mold and bake at 170C° in convection oven around 18 to 20 minutes.

Unmold when still warm and place in the refrigerator.

CRUNCHY INSERT

INGREDIENTS

PRALIN DELICRISP TROPICAL - LIGHTLY WARMED

To Taste

PREPARATION

Spread the DELICRISP on the cold daquoise and freeze.

PINEAPPLE CREAM

INGREDIENTS

MILK 3.5% FAT - BOILING
LIQUID CREAM 35% FAT - BOILING
GLUCOSIO
SINFONIA CIOCCOLATO BIANCO
BURRO DI CACAO
LILLY NEUTRO
LIQUID CREAM 35% FAT - COLD
FRUIT PURÉE - PINEAPPLE

g 25
g 125
g 5
g 160
g 10
g 20
g 75
g 135

PREPARATION

Dissolve the LILLY and GLUCOSE in hot liquids.

Pour over the SINFONIA and COCOA BUTTER and emulsify with a hand blender to obtain a ganache.

Still emulsifying, add the cream and puree.

Store in the refrigerator for 8-24 hours before use.

Dress the cream on the daquoise and store in the freezer.

COCONUT CREAM

INGREDIENTS

MILK 3.5% FAT - BOILING
LIQUID CREAM 35% FAT - BOILING
GLUCOSIO
SINFONIA CIOCCOLATO BIANCO
BURRO DI CACAO
LILLY NEUTRO
LIQUID CREAM 35% FAT - COLD
FRUIT PURÉE

g 25
g 125
g 5
g 160
g 10
g 20
g 75
g 155

PREPARATION

Dissolve the LILLY and GLUCOSE in hot liquids.

Pour over the SINFONIA and COCOA BUTTER and emulsify with a hand blender to obtain a ganache.

Still emulsifying, add the cream and puree.

Store in the refrigerator for 8-24 hours before use.

Dress the cream on a sheet of acetate following the shape of the mold, making drops of different sizes, creating a frame and keeping the center open.

Freeze completely.

COCONUT MOUSSE

INGREDIENTS

FRUIT PURÉE - COCONUT	g 250
LILLY NEUTRO	g 90
LIQUID CREAM 35% FAT - LIGHTLY WHIPPED	g 200

PREPARATION

Mix the puree with the LILLY.
Add the cream, incorporating it gently, obtaining a firm mousse.

COATING AND GARNISH

INGREDIENTS

MIRROR TROPICAL - WARMED AT 45°C	To Taste
FRUTTIDOR TROPICAL	To Taste
GRATED COCONUT	To Taste

FINAL COMPOSITION

Place the daquoise on the bottom of the mold and cover with the coconut mousse until the mold is completely filled.

Freeze completely.

Unmould the cake and glaze with the MIRROR.

Decorate the sides of the cake with the rapé coconut.

Place the coconut cream on the surface of the cake, previously sprinkled with white velvet effect cocoa butter.

Decorate the cake with FRUTTIDOR and CHOCOLATE PASSION FRUIT DOBLA.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF