



DISPLAY CONDITIONS

Chilled



CATEGORY

Pâtisserie



OCCASION

Afternoon Tea, BBQ, Easter,
Mother's Day, Summer,
Valentine's Day



FINISHED PRODUCT

Confectionery, Dessert, Individual
portions

MANGO

OVERVIEW

ARE YOU LOOKING FOR AN EXOTIC AND SHINY PASTRY ? THIS "MANGO" DESSERT IS WHAT YOU'RE LOOKING FOR.

Inspired by the Mango fruit, our Chef created this optical illusion.

The "Mango" dessert is composed with :

Vanilla Biscuit | Exotic Coulis | Mango Creamy | Light Mango Mousse | Neutral Glaze

By [Chef François Galtier](#) – Business partner [@kkobelgium](#)

INGREDIENTS

Group Vanilla Biscuit

Ingredient	KG
Egg	0.375
Sugar	0.300
Flour	0.330
Baking Powder	0.012
Vanilla bean	-
Butter	0.270
Total Weight: 1.287	

Group Exotic Coulis

Ingredient	KG
Water	0.035
Lemon Water-based-cream	0.050
Orange Water-based-cream	0.020
Gelatin mass (1/5)	0.018
Les Fruits Pineapple	0.300
Les Fruits Apricot	0.200
Total Weight:	0.623

Group Mango Creamy

Ingredient	KG
Fruit Puree Gourmet Passion	0.100
Gelatin mass (1/5)	0.045
White chocolate 30%	0.350
Butter	0.170
Fruit Puree Gourmet Mango	0.350
Total Weight:	1.015

Group Light Mango Mousse

Ingredient	KG
Fruit Puree Gourmet Mango	0.100
Water	0.020
Gelatin mass (1/5)	0.020
White chocolate 30%	0.225
Whipped cream 35%	0.500
Total Weight:	0.865

Group Neutral Glaze

Ingredient	KG
Saphire Neutral	0.200
Water	0.300
Diamond Glaze Neutral	1.000
Spray Nuance Yellow PCB Creation	-
Spray Nuance Red PCB Creation	-
Spray Nuance Green PCB Creation	-
Total Weight:	1.500

METHOD

VANILLA BISCUIT (FOR 1 PLATE 40X60CM)

Mix slowly with whisk **eggs** and **sugar**, add the **powders**, and finish with **hot liquid butter**. Spread out 1250g per plate 40x60 cm and bake 8 min at 190°C.

EXOTIC COULIS

Warm up the **water** and add **gelatin**. Mix with **creams** and add **fillings**. Pour on **biscuit** into cutter and freeze.

MANGO CREAMY

Warm up [Fruit Puree Gourmet Passion](#) with **gelatin mass**, and pour on **chocolate**. Mix with **butter** and add at the end the [Fruit Puree Gourmet Mango](#). Pour into silicon mold and place frozen insert of **biscuit** and **coulis** on top. Freeze.

LIGHT MANGO MOUSSE

Warm up **puree**, **water** and **gelatin mass**, and pour on **chocolate** to make an emulsion. At 35°C mix delicately with **whipped cream**.

NEUTRAL GLAZE

Boil [Saphire](#) and **water** and mix with [Diamond Glaze](#). Add **color** and use at 35/40°C. Spray the cake with **color** before glazing.

ASSEMBLING

Fill half of the silicon mold with **mousse**, place the **frozen insert**, and freeze. Remove from the mold, spray the colors like a real mango, and glaze with [Saphire Neutral Glaze](#). Decorate with a small element made from [Green “Décor a Modeler” PCB Creation](#), and stick a [“Signet” PCB Creation](#) on the glaze to be like a real sticker.

?? Check out the [Video Tutorial](#).

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