RAVIFRUIT

Mango, Coconut, Passion Fruit Cake

Original recipe by Jordi Bordas - World Pastry Champion 2011
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GLUTEN FREE

INGREDIENTS

■ Coconut and Passion Fruit Cake Mixture

Pasteurized egg yolks	177 g
RAVIFRUIT coconut purée	**265 g**
RAVIFRUIT passion fruit purée	**331 g**
Butter 82%	397 g
Sugar	287 g
Ground almonds	309 g
Grated coconut	66 g
Rice flour	362 g
Baking powder	13 g

■ Mango Cream

Sugar	151 g
Pectin NH	40 g
Hot neutral Procrema 5G emulsifier	13 g
RAVIFRUIT mango purée	**1730 g**
Pasteurized egg yolks	226 g
Butter 82%	352 g

PREPARATION

Coconut and Passion Fruit Cake Mixture

Heat the egg yolks and purées separately to 25°C, and the butter to 35°C.
Add the yolks to the butter, and emulsify vigorously using a hand-held blender. Gradually add the purées.
Add the sugar and incorporate with the blender.
Add the ground almonds and grated coconut and blend for another minute.
Sift the rice flour and baking powder together and gently fold them into the mixture.
Pour into the cake moulds and bake at 145°C for 28 minutes without the fan.

Mango Cream

Mix together the sugar, pectin and emulsifier.
Heat the purée and the egg yolks to 45°C then incorporate the sugar mixture.
Heat to 85°C stirring constantly.
Refrigerate for one hour (to activate the emulsifier).
Take the mixture out of the fridge and heat to 40°C.
Heat the butter to 35°C.
Gradually mix in the butter, emulsifying vigorously with the blender.
Use immediately or keep chilled at 4°C.

ASSEMBLY

Spread melted butter on the sides of the cake moulds (19 x 4.5 x 6 cm with insert tube) and dust with rice flour.
Pipe the cake mixture into the moulds and bake them.
Leave to cool to 35-40°C, unmould and freeze.
Make the cream and pipe it into the cakes.
Use the same cream to smooth the surface of the cakes and decorate them with a piping bag using a multi-hole nozzle.
Decorate with small cubes of fresh mango and lime zest.