Passion fruit/Mango Cake

made by Bart de Gans

Recipe

Yogurt yuzu mousse

Orange puree	300 g
Yuzu puree	100 g
Gelatin	14 g
Low Fat yogurt	150 g
Whipped cream	350 g
Sugar	80 g
Totaal	

Yogurt yuzu mousse

Mango /Passion fruit compote

Mango puree	190 g
Lime puree	20 g
Sugar	130 g
Gelatin	12 g
Modified starch	6 g
Lime zest	7 g
Mango	450 g
Passion fruit	50 g
Totaal	

Mango /Passion fruit compote

Mango mousse

mangopuree	500 g
Sugar	30 g
Gelatin	14 g
Whipped cream	400 g
Totaal	

Mango mousse

Chocolate crumble:

Brown sugar	50g
Butter	38g
Chocolate 53%	13g
Almond powder	50g
Flour	45g
Totaal	

Chocolate crumble:

Passion fruit jelly

Fresh passion fruit	100g
Sugar	5g
1, Agar agar	5g
Totaal	

Passion fruit jelly

Assembly, layout and finishing
Enjoy this exciting recipe.

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