Ginger Mango

Centered on Asian-inspired flavors, this cake pairs warm spiced ginger mango filling with bright tangy lemon yuzu mousse. Smooth matcha layers harmonize the fruity notes, delivering a well-balanced, light and distinctive taste without cloying sweetness.



Recept

Matcha cake

Egg	303g
Icing sugar	187.5g
Almond Powder	187.5g
Matcha Powder	19.5g
Cake Flour	124.5g
Egg White	249g
Sugar	64.5g
Melt Butter	64.5g
Totaal	**1200g**

Matcha cake

Mix the eggs and powdered sugar, then add the dry ingredients and mix well. Beat until fluffy, then fold in the beaten egg whites and mix evenly. Add the butter and mix well. Pour into a 60*40 baking pan and smooth the surface. Baking temperature: Convection oven at 200°C for about 17 minutes.

Ginger Mango Coulis

Mango Puree	100g
Ginger Juice	30g
Mango	200g
Vanilla bean	1g
NH Pectin	3g
Sugar	8g
Totaal	**342g**

Ginger Mango Coulis

Heat the fruit puree to 40 degrees, add NH and white sugar and mix well, then add fresh mango cubes and vanilla and heat until thickened.

LemonYuzu Mousse

Lemon Yuzu Puree	70g
Sugar	10g
Gelatin Max	24g
Mascarpone Cheese	48g
Whipped Cream	210g
Totaal	**362g**

LemonYuzu Mousse

Leave the fruit puree at room temperature, take a small amount of the fruit puree and white sugar, heat and add gelatin, stir to combine, pour into the mascarpone and mix well, then add the whipped light cream and mix well. Next, pour in the remaining lemon puree and mix evenly, and use immediately.

Green chocolate sandblasting

White Chocolate31,4%	200g
Coco Butter	150g
Grapeseed oil	20g
Matcha Green Color Powder	3g
Totaal	**373g**

Green chocolate sandblasting

Melt chocolate and cocoa butter at 45°C, add grapeseed oil and food coloring powder, then homogenize thoroughly with a homogenizer. Spray the mixture onto the cake surface via an airbrush while maintaining a temperature of 40°C.

Glazing pectin spray

Glazing Pectin	200g
Water	10g
Totaal	**210g**

Glazing pectin spray

Mix the two ingredients and heat to a boil, then spray onto the chocolate airbrushed surface at 70°C.

Assembly, layout and finishing

- Prepare matcha cake and cut it to the required size.
- Make ginger mango coulis, pour into small moulds to create filling inserts.
- Once the inserts are fully frozen, demould and set aside for later use.
- Prepare lemon yuzu mousse, fill it into the designated silicone moulds. Place the frozen filling inserts into the mousse to centre them inside the cream base, then lay the matcha cake layer on top. Smooth the surface and place the moulds in the freezer.
- Take out the frozen mousse cakes. Prepare the chocolate spray mixture at the specified working temperature and spray it evenly over the cake surfaces. Follow with a light spray of glazing pectin to boost glossiness, then decorate with freshly whipped cream.
- Decorate the top with white assorted lace flowers; they elevate the overall visual appeal and add a subtle sweet flavour note.

Enjoy this exciting recipe.

Featured Product(s)

Lace white flower small

Lace white flower large