

Tropical currant

INGREDIENTS

2 CAKE BASES

200 g STAR BISCOVIT DOSSCHE **50 g** BALTICOVO EGG MASS

1 LAYER

500 g CREAM OF CHAMPIONS 33% ALFAPRO **50 g** SUGAR
250 g MANGO WITH PASSION FRUIT IN ALFAPRO GEL **10 g** GELATINE
50 g WATER

2ND LAYER

500 g CREAM OF CHAMPIONS 33% ALFAPRO **50 g** SUGAR
10 g GELATINE **50 g** WATER

RED CURRANT JELLY

500 g FROZEN REDCURRANT **100 g** CRYSTAL SUGAR
10 g GELATINE **50 g** WATER

DECORATION

200 g NEUTRAL COLD SHINE GEL



1

We combine the star biscuits and egg mass, beat on high speed for about 5 minutes, spread it on a 40/60 tray lined with paper, bake in the oven at 220°C for about 8 minutes. After cooling, we cut the whole thing in half to obtain two bases of 40/30.

2

We place the first sponge cake at the bottom, soak the gelatin in water, and whip the cream with sugar. Towards the end of whipping, we add the heated gelatin and mango with passion fruit in jelly. We mix everything and spread it over the sponge cake, smoothing it out and covering it with a second sponge cake base.



4

We soak the gelatin in water. We whip the water, cream, and sugar. Towards the end of whipping, we add the heated gelatin and mix. We pour the mixture onto the second layer of sponge cake, then pour the chilled setting jelly made from red currants on top, and gently mix everything with the cream to create delicate swirls. We set it aside to cool down.

3

We heat the red currants to boiling with sugar. We soak the gelatin and add it to the hot currants, mix and set aside to cool.

5

After cooling, we jelly the cake with a neutral glazing gel using a brush.

Smacznego



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