

Tropical velvet cake

Image



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A cake with a delicious mango and strawberry filling, topped off with Chocuisse souplesse pistacchio!

190°C

25-30 min

25 stuks

Ingrediënten

Ingredients sponge cake:

1.000 gr Damco sponge cake mix royal

900 gr Whole egg

100 gr Water

Ingredients short crust:

1.100 gr Damco croûte powder

480 gr Butter, at room temperature

120 gr Water

Ingredients filling:

1.000 gr Water, cold

200 gr Damco custard powder top R

2.500 gr Frucaps mango fruit filling

3.750 gr Whipped cream, sweetened

200 gr Frucaps strawberry fruit filling

Other ingredients:

1.00 gr Chocuisse souplesse pistacchio

100 gr Whipped cream, sweetened

Instructies [AfdrukkenDownload PDF](#)

Instructions sponge cake:

1. Whisk egg, water and **Damco sponge cake mix royale** light and airy in the fastest gear for 10-12 minutes, pour the batter into a 14 cm ø cake tin and bake.
2. Once cooled, cut sponge cake in 4 thin slices.

Instructions short crust:

1. Mix butter and **Damco croûte powder**, followed by adding water in order to create a smooth dough.
2. As soon as your dough is smooth, stop mixing and leave dough to chill.
3. Once chilled, roll dough to 2 mm thickness, cut into 16 cm ø circles and bake.

Instructions:

1. Mix cold water and **Damco custard powder top R** thoroughly.
2. Puree **Frucaps mango fruit filling** until smooth and add to custard.
3. Fold in the whipped cream, in 2 parts (make sure the whipped cream isn't too stiff).
4. Coat the short crust with **Chocuisse souplesse dark**, using a brush, and place into a stainless steel ring.
5. Place a slice of sponge cake onto the short crust and pipe a spiral of **Frucaps strawberry fruit filling** on top of it, followed by a layer of Bavarian mango cream.
6. Place another slice of sponge cake, followed by a spiral of **Frucaps strawberry fruit filling** and mango cream.
7. Using a palet knife, smooth out the top of the cake and place in freezer for 24 hours.
8. Once frozen, take out of the mold and cover with a 1,5 mm layer of **Damco marzipan** and return to freezer.
9. Melt **Chocuisse souplesse pistacchio** to 45°C and dilute with vegetable oil.
10. Spray onto cake to create a velvety finish and decorate to your own taste.

Baking time: 25-30 minutes for sponge cake - 12 minutes for short crust

Baking temp.: 190°C for sponge cake - 180°C for short crust

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