

## *The mango sun*



*For 12 individual cakes*

### **Carrot cake :**

*30g egg white  
20g egg yolk  
44g brown sugar  
44g grape seed oil  
14g butter  
4g dark brown sugar  
17g cream  
59g flour  
14g starch  
0.5g gingerbread spices mix  
0.5g cinnamon powder  
0.5g sea salt  
3g baking powder  
2g orange zest  
17g candied oranges  
89g grated carrots  
24g cashew nuts*

*Whip the yolks, whites and sugar.  
Stir in (gently) the oil, melted butter and sugar  
brown sugar.  
Add cream, flour, starch + baking powder (sieved)  
Add spices, salt.  
Finish with zest, candied orange nuts and carrots.  
Spread on a plate.*

*Cooking: 170 ° for about 15 minutes*

### Coulis gélifié mangue :

200g mango puree

32g sugar

4g NH pectin

28g gelatin mix

300g mango brunoise

One lime zest

One lime juice

*Cut the mango into brunoise of a centimeter of side. Add the zest and lime juice.*

*Leave to mature for 30 minutes.*

*Mix the sugar and the pectin, add them to the mango puree.*

*Bring to a boil.*

*Add the mango brunoise and mix.*

*Pour into a mold and then freeze.*

### Ganache montée badiane :

231g cream

15g star anis

165g Opalys 33% couverture

360g cream

*Infuse the cream and star anis overnight. The next day bring to a boil.*

*Pour on the Opalys couverture.*

*Add the second cold cream, mix, reserve a cool night. The next day, whip to desired consistency.*

*Use directly.*

### Orange spray :

150g ivory couverture

150g cocoa butter

Qs. orange food coloring

*Melt the couverture and the cocoa butter at 45 ° C, add the coloring and mix.*

*Spray.*

### Yellow spray :

50g ivory couverture

50g cocoa butter

Qs. yellow food coloring

*Melt the couverture and the cocoa butter at 45 ° C, add the coloring and mix.*

*Spray.*

## Assembly :

*Cut about 12 5cm diameter carrotcake discs.*

*For the entremets, make a reverse assembly, pipe the mousse in the "truffle" mold of silikomart, line the edges, then place the mango insert.*

*Pipe the mousse up to 85% of the mold, place the carrotcake, smooth and then freeze.*

*Unmold the frozen dessert, spray using the orange spray gun, make a gradient with the yellow spray gun.*

*Decorate with an openwork "sun" chocolate decoration with a 5cm diameter round.*

*Place a mango square in the center and a piece of gold leaf.*

