

Chrysanthemum & Mandarin Mousse Cake

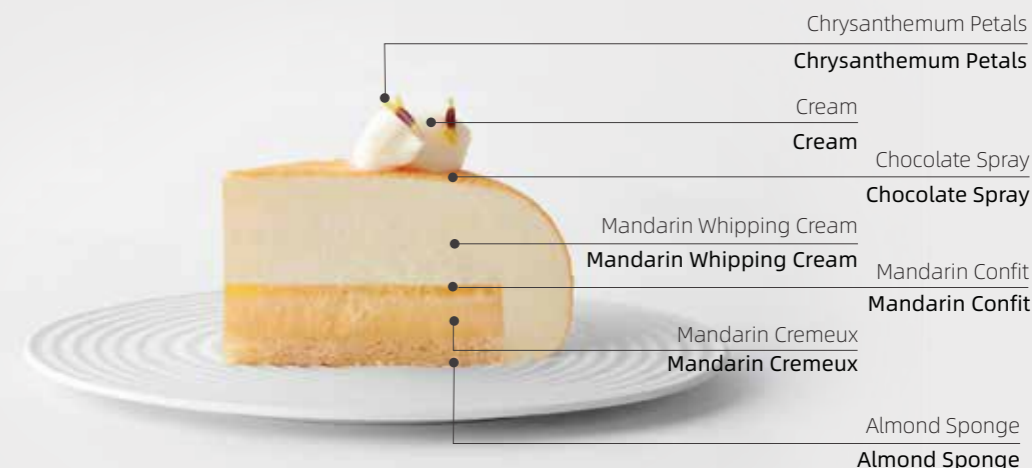
CHRYSANTHEMUM & MANDARIN MOUSSE CAKE



The golden hue evokes memories of autumn, highlighting the perfect aroma of 35.1% whipping cream with florals and fresh fruits, capturing the golden sweetness of early autumn.



PROFESSIONAL



Chocolate Spray

COCOA BUTTER	300g
WHITE CHOCOLATE	150g
YELLOW FOOD COLOURING	qs
RED FOOD COLOURING	qs
WHITE FOOD COLOURING	qs

Mandarin Whipping Cream

AVONMORE PROFESSIONAL WHIPPING CREAM, 35.1%	320g
AVONMORE MILK	250g
DRIED CHRYSANTHEMUM	13g
WHITE CHOCOLATE	145g
GELATIN SOLUTION	36g
MANDARIN PUREE	120g

Mandarin Cremeux

MANDARIN PUREE	160g
LEMON PUREE	50g
EGGS	70g
EGG YOLK	70g

GRANULATED SUGAR	56g
GELATIN	3g
BUTTER	115g

Mandarin Confit

MANDARIN PUREE	243g
LEMON PUREE	5g
GRANULATED SUGAR	18g
PECTIN POWDER	4g
GELATIN SOLUTION	12g

Almond Sponge

EGG YOLK	78g
EGG WHITE	60g
ALMOND FLOUR	98g
ICING SUGAR	98g
ORANGE ZEST	1/2pcs
EGG WHITE	200g
GRANULATED SUGAR	118g
CAKE FLOUR	88g



AVONMORE PROFESSIONAL WHIPPING CREAM
35.1% FAT