

MANGO DOME

ANDROS[®]
Chef





MANGO DOME

15 desserts

Ingredients

Crunchy shortbread base

Egg yolks	770 g
Caster sugar	140 g
Butter	160 g
Flour	210 g
Ground almonds	100 g
Baking powder	15 g

Dacquoise sponge

Icing sugar	200 g
Ground almonds	200 g
Egg whites	250 g
Caster sugar	80 g
Pistachio paste	5g

Cheesecake mousse dome

Cream cheese	500 g
Egg yolks	80 g
Caster sugar	100 g
Sheet gelatine (4)	8 g
Whipped cream (35% fat)	400 g
Lemon puree ANDROS	20 g
Liquid vanilla <i>Chef</i>	5 g



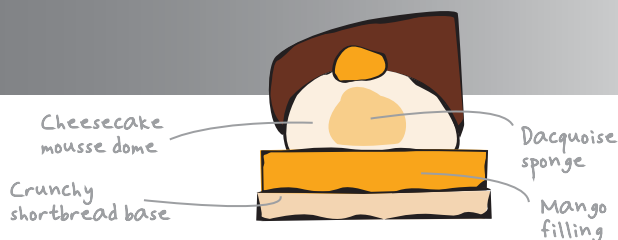
Mango filling

Mango high fruit compote ANDROS	500 g
Caster sugar <i>Chef</i>	35 g
NH pectin	8 g



Chocolate spray

Ivory couverture chocolate	700 g
Cocoa butter	300 g
Yellow chocolate colouring	As needed
Milk chocolate couverture for decorating	As needed



Crunchy shortbread base

Mix the caster sugar with the softened butter. Add the ground almonds, then gradually add the egg yolks. Incorporate the sifted flour and baking powder. Keep chilled so the dough hardens. Roll out to a thickness of 5 mm. Cook in 8 cm diameter stainless steel circles at 160°C for about 15 minutes until golden.

Dacquoise sponge

Sift the ground almonds and icing sugar together. Whisk the egg whites with the caster sugar to a meringue. Using a spatula, gently fold in the ground almonds and icing sugar mixture, then the pistachio paste. Pipe 3 cm-long semi-circles onto silicone paper. Bake at 155°C for 18 to 20 minutes.

Cheesecake mousse dome

Soften the cream cheese at room temperature beforehand, add the lemon puree, vanilla and previously rehydrated gelatine. Make a "pâte à bombe": heat the sugar and egg yolks in a water bath. Once the mixture has reached 80°C, remove from the water bath, place in the mixer and whisk until completely cool. Add this mixture to the cream cheese when gently incorporate the whipped cream. Fill 6 cm-wide hemispheres, not forgetting to add the dacquoise sponge in the middle. Freeze until ready to assemble.

Mango filling

Bring the mango high fruit compote to 70°C and add the pectin previously mixed in with the caster sugar. Bring to the boil for one minute. Pour into 7 cm diameter stainless steel rings and place in the freezer.

Chocolate spray

Melt the cocoa butter and add the colouring. Incorporate the finely chopped couverture chocolate. Filter before spraying at 35°C into the frozen domes.

Assembly

Start with the shortbread disk then overlay the mango filling. Position the sprayed cheesecake mousse - dacquoise sponge domes on top. Decorate.