

# Kandinsky Mango & Raspberry



### For the Base

Q.B. Frolla dough  
Q.B. Olandesina dough  
150g Icing-sugar  
150g Eggs  
150g Butter  
150g Almond flour  
37,5g Flour  
30g Chocolatier Profi  
15g Rhum

### For the Mango mousse

360g Cream 35%  
150g White Chocolate Glaciar 35%  
140g Fruitful Filling Mango  
40g Milk  
5g Gelatin  
25g Water

### For the Raspberry Sphere

180g Cream 35%  
100g Fruitful Filling Raspberry  
12,5g Sugar  
12,5g Water  
30g Gelatin Mass

### For the Raspberry glaze

500g Cold gel  
100g Fruitful Filling Strawberry  
50g Water  
Q.B Colour

### For the Mango Glaze

500g Cold gel  
50g Fruitful Filling Mango  
Q.B. Colour  
100g Water

### For the Decoration

Q.B. Gold  
Q.B. Glitter  
Q.B. Fruitful Filling Strawberry  
Q.B. Dark Chocolate Macondo 60%

### For the Base

- Prepare the shortcrust pastry with Mix Frolla Dolce.
- Roll out to a thickness of 3 mm, cut to the desired size, and cover the mold.
- Put a layer of Fruitful filling raspberry on the bottom.

### For the Olandesina

- In a mixer, work the soft butter with the icing sugar, add the eggs a little at a time.
- Combine the Chocolatier Profi and the rum and work until obtain a homogeneous mixture.
- Incorporate the previously combined almond flour and flour. Pour into the mold and bake in the oven at 180° C for about 40 minutes.

### For the Mango Mousse

- Combine Fruitful filling mango with milk in a saucepan or microwave and heat.
- Melt the Glaciar white chocolate, add it to the previous mixture and add the gelatine.
- Mix everything until you have a smooth mixture. Combine the semi-whipped cream several times.
- Pour the mixture into the mold for insert a very fine disc of chocolate and close on level with the remaining mixture.
- Put in the blast chiller.

### For the Raspberry sphere

- Combine Fruitful filling raspberry with water and sugar in a saucepan or microwave and heat.
- Add the gelatine, mix everything until you have a smooth mixture.
- Combine the semi-whipped cream several times.
- Pour the mixture into the mold for insert a very fine disc of chocolate and close on level with the remaining mixture.

### For the Raspberry glaze

- Combine all ingredients and mix hardly.

### For the Mango Glaze

- Combine all ingredients and mix.
- Glazing: remove the mousses and glaze with the relative glazes.

# Kandinsky

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