

Passion mousse cake



LACTOSE
FREE

LÉONCE BLANC PASSION FRUIT PURÉE



Pouch
1 kg






Base

Digestive no bake chocolate crumb 200 g
Butter, lactose free 100 g

MELT the butter and **ADD** Digestive crumb. **MIX** well and **PRESS** the mixture evenly in a 22cm cake ring. Allow to cool in the refrigerator.

Passion mousse

 **Léonce Blanc** passion fruit purée 235 g
Fond Royal 160 g
Cream, lactose free 700 g

STIR the Fond Royal with a 20 °C passion purée with a whisk. **ADD** the whipped cream gently and **POUR** onto the base and **SMOOTH** with a palette. Allow to cool in the refrigerator for at least 1 hour and then move the cake to the freezer.

Glaze

Pastryfill passion filling 250 g

APPLY the passion filling on the icy cake evenly with a palette and **REMOVE** the cake from the ring. **DECORATE** the cake.

