



FLIRTY TOWER

Basic Recipe: 20 pieces

- 450 g Sacher cake, 40 pieces, 1 cm thick, Ø 6 cm
- 100 g Fresh mango, chopped
- 300 g Fresh raspberries
- 100 g **Cristaline Yellow**
- 50 g Edible blossoms
- 100 g Almonds sliced, roasted
- 100 g Chocolate decoration

Mango Mousse

- 100 g **Montibene**
- 350 g Mango puree
- 150 g Fresh cream, liquid

▶ Whip all ingredients for approx. 3 minutes at high speed.

Ganache Coating

- 375 g **Schokobella**
- 130 g Water
- 130 g Glucose syrup

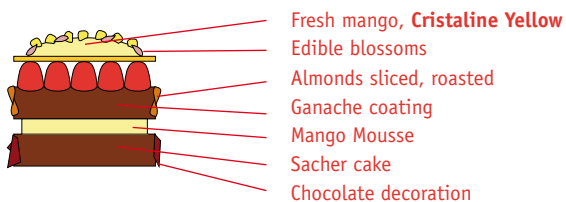
▶ Bring water and glucose syrup to boil, add **Schokobella** and mix well.

Bienex Decoration

- 250 g **Bienex**, Florentine mix
- 100 g Sesame seeds
- 25 g Black sesame seeds

▶ Blend all ingredients well and spread on the baking tray. Baking temperature: 200 °C. Baking time: approx. 15 minutes. Cut 20 pieces with Ø 6 cm.

Fit together as shown in the illustration:



MODERN
CAFÉ

www.martinbraun.com

MARTIN BRAUN KG
Hannover - Germany
email: info@martinbraun.de

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