Summer Mango and Passion Fruit Layer Cake

czas przygotowania: **90 min**

poziom trudności: **trudny**



An elegant summer layer cake bursting with tropical flavours. Three layers of light, fluffy sponge are filled with a refreshing mango and passion fruit mousse, a delicate fruit jelly centre and juicy fresh raspberries. Finished with fresh fruit and edible flowers, this beautifully colourful cake makes a stunning centrepiece for summer celebrations, birthdays and special occasions.

Składniki

For the sponge cake:

- Eggs – 4
- Caster sugar – 140 g
- Gellwe Vanilla Sugar – 1 sachet
- Plain flour – 100 g
- Potato starch – 40 g

For the mango and passion fruit jelly insert:

- Mango purée – 100 g
- Passion fruit purée – 100 g
- Lemon juice – from ½ lemon
- Gellwe Mango Flavour Jelly – 1 sachet

For the mango and passion fruit mousse:

- Whipping cream (30% fat) – 360 g
- Mango purée – 230 g
- Seedless passion fruit purée – 150 g
- Caster sugar – 70 g
- Gellwe Food Gelatine – 18 g

Sposób przygotowania

- Lemon juice – from 1 lemon

For assembly and decoration:

- Fresh raspberries – as desired
- Water mixed with lemon juice – for soaking the sponge
- Fresh fruit and edible flowers – for decoration