

RECIPE SHEET

Mango Tres Leches



Plant-based
whippable topping



Amazing yield, up to 4 times
Excellent stability


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Food Innovation for Good

Mango Tres Leches



COMPOSITION

1. Biscuit
2. Soaking syrup
3. Diplomate cream
4. Filling
5. Whippable topping

INGREDIENTS

Biscuit

Tegral Pastel Tres Leches	1.000 g
Whole eggs	500 g
Water	250 g

Soaking syrup

Dulcerio	3.000 g
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Diplomate cream

Cremyvit Classic	185 g
Water	500 g
Ambiante	300 g

Filling

Topfil Finest Mango 70%	1.000 g
Lime zest	5 g

Whippable topping

Ambiante	1.000 g
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WORKING METHOD

Biscuit

Mix all ingredients together in a mixer bowl with a paddle attachment for 5 min. at medium speed. Scale 300 g of mix per ring of 18 cm diameter. Bake in a deck oven at 180 °C for ± 30 min. in a closed damper.

Soaking syrup

Soak the biscuit into **Dulcerio**.

Diplomate cream

Mix the **Cremyvit Classic** and water together in a mixing bowl with whisk attachment at high speed for 5 min. Fold the whipped **Ambiante**.

Filling

Mix the **Topfil Finest Mango 70%** and lime zest together.

Whippable topping

Whip the **Ambiante** at medium speed to a soft peak texture.

ASSEMBLING

Soak a slice of the biscuit into the soaking syrup, add the mango filling and pipe the diplomate cream. Repeat twice and top off with the last slice of soaked cake. Cover with whippable topping and use a brush to give the side texture. Top off with a disc of mango filling, pre-shaped and frozen to fit the top of the cake.

Nutritional value per 100 g*

Energy 688 kJ 163 kcal	Fat / Saturated Fat 4.3 g / 4 g	Carbohydrates / Sugars 29 g / 24 g	Fibers 0.83 g	Proteins 2 g	Salt 0.31 g
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www.puratos.com/whippable-toppings

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