Splendid

Mojito Cake
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Composition

1. X-Press mint sponge
2. Cane sugar syrup
3. Splendid lemon cream
4. Splendid cream

Ingredients

X-Press mint sponge
- X-Press Sponge: 1000 g
- Water: 750 g
- Classic Mint: 80 g

Cane sugar syrup
- Cane sugar: 1000 g
- Water: 750 g

Splendid lemon cream
- Splendid: 500 g
- Deli Citron: 500 g

Decoration
- Fresh mint leaves and lime

Working method

X-Press mint sponge
First pour the water, Classic Mint and the green colour in the mixing bowl. Add the X-Press Sponge on top. Mix for 10 minutes at high speed with a whisk. Pour 300 g cake batter into a round baking mould (18 cm diameter, 5 cm height) and bake at 180°C for approximately 35 minutes. Cover with softly whipped Splendid and decorate.

Cane sugar syrup
Boil all ingredients together until 104°C. Cool down before use.

Splendid lemon cream
Whip all ingredients together until a smooth, pipeable texture.

Make and bake the X-Press mint sponge cake. Allow the cake to cool down. Cut horizontally into 3 slices. Soak the cake slices with syrup and build up the cake alternating cake with the Splendid lemon cream. Cover the cake with whipped Splendid cream and decorate with fresh mint leaves and lime.

TIP FROM CARLOS
Using the tip of a spatula when applying Splendid is the easiest way to obtain a smooth and modern finishing of your cake.

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