



MANGO JELLY PARIS WHEEL

WHAT YOU NEED

FOR THE SPONGE



Pillsbury™ Lite Plus
Vanilla Premix 500 g



Water 280 g



Refined Oil 25 g



METHOD

FOR THE SPONGE

1. Add the premix and water to a bowl and mix with whisk attachment at Speed 1 for a minute.
2. Scrape the sides and bottom of the bowl for even consistency.
3. Mix it for another 5 minutes on Speed 2.
4. Finally add the oil and mix for another minute.
5. Pour the batter into moulds.
6. Bake at: 170°C.
7. Bake for: 25 - 30 mins.





MANGO JELLY PARIS WHEEL

WHAT YOU NEED

FOR THE MANGO CREAM



Fold 100 g Mango Crush and 500 g Pillsbury™ Ivory Whipped Cream

FOR THE MANGO JELLY



Mango Crush 100 g



Water 50 g



Agar Agar 7 g

METHOD

FOR THE MANGO JELLY

1. Heat the water and mango crush mixture.
2. Start adding agar agar when it begins to boil.
3. Remove from fire and pour on a flat tray (make sure you pour a thin layer).
4. Keep it in the freezer to set.



ASSEMBLY

1. Place the vanilla sponge (square cut) and spray some sugar syrup on it.
2. Now, place the frozen jelly on top. Make sure that the sponge and jelly are the same size.
3. Apply the mango cream slowly and spread it equally on top.
4. Start rolling this tightly. Avoid spillage.
5. Let it freeze.
6. Cover the top with the remaining mango cream and cut wheels of 4 cm width (as shown in picture).
7. Garnish and get creative with the cream and jelly.

