



EXOTIC CAKE

SHORTCRUST PASTRY BASE

INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 400
EGGS	g 100

PREPARATION

Mix all the ingredients together, spread to a height of 3mm, let it rest in the refrigerator and once you have cupped a ring with a diameter of 18cm, cook at 170 degrees for 12 minutes.

FINANCIER ALMONDS AND COCONUT

INGREDIENTS

DEHYDRATED COCONUT	g 200
AVOLETTA	g 200
CONFECTIONER'S SUGAR	g 85
WHITE BREAD FLOUR	g 62
VIGOR BAKING	g 7
EGG WHITES	g 300
HONEY	g 37
UNSALTED BUTTER 82% FAT	g 275

PREPARATION

Combine all the powders, add the egg whites at room temperature, then the melted butter together with the honey.

Bake at 180 degrees for 10 minutes

CRUNCHY CARAMEL LAYER

INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL	To Taste
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PREPARATION

Spread a light layer directly on the cooked financier

MANGO JELLY

INGREDIENTS

FRUTTIDOR MANGO	g 200
LILLY NEUTRO	g 20
WATER	g 20

PREPARATION

Slightly heat the fruttidor, add water and neutral lilly, mix and blast chill inside a 14 cm diameter insert mould, with the financier and the croccantino underneath

COCONUT NAMELAKA

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 200
GLUCOSIO	g 10
LILLY NEUTRO	g 45
JOYGELATO COCCO	g 16
SINFONIA CIOCCOLATO BIANCO 33%	g 340
LIQUID CREAM	g 250

PREPARATION

Bring the first 4 ingredients to a light boil, mix with the white chocolate and finally with the cold cream. Pour into 14cm diameter insert molds and blast chill

TROPICAL CARAMEL

INGREDIENTS

TOFFEE D'OR CARAMEL	g 100
FRUTTIDOR MANGO	g 300
SALT	g 4

PREPARATION

Heat all ingredients together and mix thoroughly. Place on top of the frozen namelaka and blast chill

MILK CHOCOLATE AND COCONUT MOUSSE

INGREDIENTS

MINUETTO LATTE SANTO DOMINGO 38%	g 500
LIQUID CREAM	g 100
WATER	g 200
DEHYDRATED COCONUT	g 68
LILLY NEUTRO	g 115
WATER	g 115
LIQUID CREAM	g 600

PREPARATION

Bring the cream, water and grated coconut to a light boil, mix with the chocolate and when the temperature drops below 30 degrees, mix delicately with the last 3 semi-whipped ingredients.

MILK CHOCOLATE GLAZE

INGREDIENTS

WATER	g 132
GELATIN POWDER OR SHEETS 200 BLOOM	g 22
WATER	g 150
SUGAR	g 300
GLUCOSIO	g 300
SKIM CONDENSED MILK	g 200
MINUETTO LATTE SANTO DOMINGO 38%	g 250

PREPARATION

Bring water, sugar and glucose to 103 degrees.

Add the rehydrated gelatin with the corresponding water, the condensed milk and the chocolate

Cool overnight

FINAL COMPOSITION

Deposit 250 g of mousse, then the first insert with 130 g of namelaka and 100 g of caramel, continue with another 250 g of mousse, and finally the second insert with 130 g of mango jelly and 75 g of financier sprinkled with 35 g of crunchy.

Blast chill, glaze by preheating the glaze to 35 degrees and place on the pastry.



RECIPE CREATED FOR YOU BY DAVIDE LISTA

PASTRY CHEF