



EXOTIC FOOTPRINT

HAZELNUT FINANCIER

INGREDIENTS

DELINOISETTE	g 825
VIGOR BAKING	g 6
TYPE 00 WHITE FLOUR	g 75
CORNSTARCH	g 75
EGG WHITES	g 555
UNSALTED BUTTER	g 180

PREPARATION

mix the powders
add the egg whites first and then the melted butter
bake in a 60cmx40cm pan for 10 minutes at 180 degrees

DARK CRISPY LAYER

INGREDIENTS

PRALIN DELICRISP NOIR	To Taste
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PREPARATION

spread a layer of pralin delicrisp noir on the cooked financier

MASCARPONE NAMELAKA

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 200
LIQUID CREAM	g 175
GLUCOSIO	g 20
	g 40
WATER	g 40
SINFONIA CIOCCOLATO BIANCO 33%	g 425
MASCARPONE CHEESE	g 500

PREPARATION

heat the first 5 ingredients, mix with the chocolate chips and finally with the mascarpone
pour approximately 150 grams into the 14 cm insert mould

EXOTIC JELLY

INGREDIENTS

PASSION FRUIT PURÉE	g 250
LILLY NEUTRO	g 50

PREPARATION

mix the ingredients while hot
pour over the already chilled insert, approximately 100 grams
break down again

DARK CHOCOLATE DOMORI MOUSSE ARRIBA 64%

INGREDIENTS

ARRIBA DARK 64%	g 200
LIQUID CREAM	g 50
PASSION FRUIT PURÉE	g 130
LIQUID CREAM	g 200
	g 30
WATER	g 30

PREPARATION

make a ganache with the first 3 ingredients,
semi-whip the cream 2 with water and neutral lilly
combine delicately, pour a part of the mousse into the SILIKOMART mould, insert the insert, continue
with the mousse and close with the financier
break down

CHOCOLATE SPRAY MASS

INGREDIENTS

SINFONIA CIOCCOLATO EXTRA FONDENTE 68%

BURRO DI CACAO

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g 200

g 200

To Taste

To Taste

PREPARATION

spray at 30 degrees with cake at -20 degrees

FINAL COMPOSITION

spray at 30 degrees with cake at -20 degrees

decorate with DOBLA decorations



RECIPE CREATED FOR YOU BY DAVIDE LISTA

PASTRY CHEF