



## EXOTIC SAVARIN

### LEAVENED SINGLE PORTION

DIFFICULTY LEVEL



## SAVARIN

### INGREDIENTS

DOLCE FORNO  
TYPE 00 STRONG FLOUR  
YEAST  
SALT  
UNSALTED BUTTER 82% FAT  
EGGS

g 500  
g 100  
g 15  
g 12,5  
g 150  
g 525

### PREPARATION

In a planetary mixer, using a leaf beater, knead DOLCE FORNO, flour, yeast, salt and 350 gr of cold eggs.

When the dough begins to take shape add the remaining eggs gradually to obtain a fine glutinic net.

Add the soft butter in 2/3 times and knead until it is completely absorbed.

Cover the bowl with plastic wrap and place it in a proofer room at 24/26°C to duplicate its volume.

Knead again for few minutes.

Using a pastry bag, half-fill the mold and let it rest at 28/30°C until the leavened dough reaches the top of the mold.

Bake at 160/165°C, fan oven, for 12/15 minutes.

## WHIPPED CHOCOLATE GANACHE

### INGREDIENTS

LIQUID CREAM 35% FAT - 1  
RENO CONCERTO CIOCCOLATO LACTEE CARAMEL  
LIQUID CREAM 35% FAT - 2

g 80  
g 120  
g 200

### PREPARATION

Bring the cream (1) to a boil.

Pour the ream on RENO CONCERTO LACTEE CARAMEL and emulsify.

Pour in gently the cold cream (2) and emulsify.

Cover with a plastic wrap and place it in a refrigerator for at least 4 hours.

## MANGO FILLING

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### INGREDIENTS

FRUTTIDOR MANGO	To Taste
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## EXOTIC SYRUP

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### INGREDIENTS

WATER	g 250
CASTER SUGAR	g 250
MANGO PURÉE	g 150
PASSION FRUIT PURÉE	g 100

### PREPARATION

Bring to a boil the water with the sugar.

Once the mixture reaches 45-50°C add the fruit purée and mix.

## GELATINE

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### INGREDIENTS

MIRAGEL SPRAY NEUTRO

### FINAL COMPOSITION

Soak the savarin into the exotic syrup previously heated at 65-70°C for 30-45 minutes

Gently squeeze out any excess syrup and then transfer them to a griddle to remove the excess syrup.

Cover the savarin with MIRAGEL SPRAY.

Fill the center of the savarin with some FRUTTIDOR MANGO.

Using a pastry bag pipe spread over the FRUTTIDOR some chocolate whipped ganache

Spread over the ganache a grated tonka bean and decorate using MINI ELEGANCE MILK DOBLA.



**RECIPE CREATED FOR YOU BY MATTEO REGHENZANI**

PASTRY CHEF