



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 LACTEE CARMEL
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 CARMEL 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

INGREDIENTS

FRUTTIDOR MANGO To Taste

EXOTIC SYRUP

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

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