



NIGHT IN MADAGASCAR

MODERN CHOCOLATE CAKE

DIFFICULTY LEVEL



FLOUR FREE CHOCOLATE BISQUIT

INGREDIENTS

EGG WHITES
MINUETTO FONDENTE MADAGASCAR 72%
UNSALTED BUTTER 82% FAT
EGG YOLK
CASTER SUGAR

g 170
g 160
g 75
g 70
g 40

PREPARATION

In a planetary mixer, beat the whites and the caster sugar until you have a smooth and shiny meringue.

In the meanwhile mix soft butter and chocolate, and, while stirring constantly, gradually add the yolks.

With the aid of a spatula, combine the whipped egg-whites with the chocolate mixture.

Spread on a baking paper sheet and bake at 160/170°C for about 8 minutes or until the bisquit surface is resistant to the touch.

Refrigerate completely before using.

CRUNCHY CHOCOLATE FILLING

INGREDIENTS

MINUETTO LATTE SANTO DOMINGO 38%
PRALINE NOISETTE
GLUTEN-FREE CORN FLAKES

g 100
g 60
g 40

PREPARATION

Add chocolate to the praline and emulsify, then add cornflakes too.

Once it is done, spread it on the flour free chocolate bisquit and refrigerate.

CREME ANGLAISE FOR BAVARIAN CREAM

INGREDIENTS

LIQUID CREAM 35% FAT

g 175

PREPARATION

Bring milk and liquid cream to the boil in a microwave or in a pot.

In a separate bowl, add yolks, sugar and JOYPASTE and stir.

MILK 3.5% FAT	g 75	Once the milk and liquid cream mixture begins to boil, add the yolks and sugar mixture to it.
EGG YOLK	g 55	Continue to cook, stirring from time to time, until it reaches the temperature of 82°C.
CASTER SUGAR	g 30	
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 5	

CHOCOLATE BAVARIAN CREAM

INGREDIENTS

MINUETTO FONDENTE MADAGASCAR 72%	g 150
LILLY NEUTRO	g 35
LIQUID CREAM 35% FAT	g 450

PREPARATION

Dissolve LILLY NEUTRO into 335g of warm crème anglaise, pour onto chocolate and emulsify with an immersion blender.

When the ganache reaches the temperature of 30°C, add the liquid cream and prepare a soft mousse.

PRALINE CREMEUX

INGREDIENTS

PRALINE NOISETTE	g 700
LIQUID CREAM 35% FAT	g 350
LILLY NEUTRO	g 30
MILK 3.5% FAT	g 110
BURRO DI CACAO	g 25

PREPARATION

Bring liquid cream, milk and cocoa butter to the boil.

When the cocoa butter is fully melted, add LILLY and pour the liquid onto the praline.

Emulsify with an immersion blender, then pour into a silicone mould for inserts and freeze.

COVERING AND DRESSING

INGREDIENTS

MIRROR CIOCCOLATO	To Taste
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FINAL COMPOSITION

In a silicone mould, pour a layer of mousse, add the praline crèmeux, cover with a veil of mousse, a layer of crunchy chocolate filling and close with the chocolate bisquit.

Freeze until it hardens completely.

Remove from the mould and glaze with MIRROR CIOCCOLATO, previously heated at 55°C.

Decorate with a half-moon made of tempered dark chocolate sprinkled with ruby red pearlescent powder.

Decorate with SPEAR DARK DOBLA and BALL RED/DARK.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF