

SHOOTING STAR

CHRISTMAS DESSERT FOR THE DOBLA WINTER WONDERLAND







SPYCED GINGER CAKE

INGREDIENTS		PREPARATION
ALICE'S CAKE	g 1000	Mix all the ingredients except the candied fruit in a planetary mixer with paddle for 5 minutes at
SUNFLOWER SEED OIL	g 375	medium speed.
WATER	g 375	Lastly add the candied fruit and mix gently.
FLOUR	g 50	Pour the dough into the molds, filling them 2/3 full and bake in a static oven at 170°C.
GINGER - CANDYED CUBES	g 200	
SPICES - CINNAMON/NUTMEG IN POWDER	g 40	

WHIPPED GANACHE

INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT - BOILING	g 80	Emulsify hot cream, spices and chocolate.
SINFONIA CIOCCOLATO CARAMEL ORO	g 130	Still emulsifying, add the cold cream and place in the refrigerator for 3 hours.
LIQUID CREAM 35% FAT - COLD	g 200	Whip until fluffy.

CHOCOLATE COATING

INGREDIENTS		PREPARATION
SINFONIA CIOCCOLATO CARAMEL ORO - MELTED	g 400	Combine the ingredients.
SUNFLOWER SEED OIL	g 100	Use at 32°C



FINAL COMPOSITION

pipe the whipped ganache on the cold cake, making tufts.

Cool in refrigerator.

Half glaze the cake and decorate with BRONZE STAR DOBLA.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

