



## JOURNEY INTO THE WORLD - GOLDEN MASALA

*A JOURNEY AROUND THE WORLD THROUGH THE SPICY SCENTS OF INDIA: A CAKE WITH NOTES OF TURMERIC, GINGER AND MANGO*

**COLORGLAZE: SHINE AS IF THE WORLD IS WATCHING YOU**

**DIFFICULTY LEVEL**



### CURCUMA SHORTCRUST

#### INGREDIENTS

TOP FROLLA	g 700
UNSALTED BUTTER 82% FAT	g 188
EGGS	g 115
AVOLETTA	g 150
CURCUMA POWDER	g 5

#### PREPARATION

knead in a planetary mixer with a shortcrust pastry sheet, turmeric, avoletta and butter, finally add the eggs roll out to about 3 mm in a pastry machine, rest in the refrigerator cut with a 16 cm diameter disc cook between two micro-perforated mats at 170 degrees for about 15 minutes, cool

### GINGER FINANCIER

#### INGREDIENTS

AVOLETTA	g 825
VIGOR BAKING	g 6
FLOUR	g 75
RICE STARCH	g 75
EGG WHITES	g 555
UNSALTED BUTTER 82% FAT	g 180
TUTTA FRUTTA GINGER - CESARIN	To Taste

#### PREPARATION

mix the powders add the egg whites first and then the melted butter, add the semi-candied ginger cook in a 60cmx40cm pan for 10 minutes at 180 degrees cool, sprinkle with **Pralin Delicrisp Blanc** and then cut a 14cm diameter disc

## MANGO AND LIME JELLY

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### INGREDIENTS

FRUTTIDOR MANGO	g 250
LILLY NEUTRO	g 40
WATER	g 40
GRATED LIME ZEST	To Taste

### PREPARATION

Mix everything while hot and pour into the 14 cm diameter insert molds, about 150 grams place the financier and knock everything down together

## RICE AND WHITE CHOCOLATE MOUSSE

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### INGREDIENTS

RENO X CIOCCOLATO BIANCO 28%	g 200
LIQUID CREAM	g 40
PLANT BASED MILK	g 60
LIQUID CREAM	g 240
LILLY NEUTRO	g 50
PLANT BASED MILK	g 50

### PREPARATION

make a ganache with hot cream and rice drink mixed with chocolate semi- whip the cream with neutral lilly and rice drink, then combine the two compounds when the ganache drops below 30 degrees pour into the PAVONI mold, and close with the frozen insert

## COLOR GLAZE YELLOW

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### INGREDIENTS

COLORGLAZE YELLOW	To Taste
MANGO COMPOTE / PASSION FRUIT RAVIFRUIT	To Taste

### PREPARATION

unmold the cake, mix the icing cold simply with the marisa without heating it ice it from frozen at -20 degrees and place it on the cooked pastry decorate the central part with RAVIFRUIT COMPOTE MANGO AND PASSION FRUIT

### FINAL COMPOSITION

After using the COLORGLAZE, decorate with Dobla decorations, fresh exotic fruit



**RECIPE CREATED FOR YOU BY DAVIDE LISTA**

PASTRY CHEF