

# **JOURNEY INTO THE WORLD - ZEN MATCHA**

JOURNEY INTO THE WORLDTHROUGH THE DELICATE FLAVORS OF JAPAN: GREEN TEA CAKE WITH A HEART OF FRESH YUZU AND JAPANESE LIQUEUR. COLORGLAZE: SHINE LIKE THE WORLD IS WATCHING YOU.

DIFFICULTY LEVEL E E







### **SHORTCRUST**

INGREDIENTS		PREPARATION
TOP FROLLA	g 1400	knead in a planetary mixer with a shortcrust pastry sheet, avola and butter, finally add the eggs, roll
UNSALTED BUTTER 82% FAT	g 375	out to about 3 mm in a pastry machine, rest in the refrigerator roll out the bottom and edge of the
EGGS	g 225	micro-perforated tart ring, cook with the apple fruit inside after having flavoured it, spreading a light
AVOLETTA	g 300	layer, at 170 degrees for about 18 minutes, remove and cool

### **APPLE AND NIKKA FILLING**

INGREDIENTS		PREPARATION
FRUTTIDOR MELA	To Taste	sauté the fruttidor with the whisky until it reduces slightly, cool and fill the shortcrust pastry mould
WHISKY	To Taste	

### YUZU NAMELAKA

INGREDIENTS		PREPARATION
LILLY NEUTRO	g 36	Heat the juice with the glucose, mix with neutral lilly and chocolate, pour in the cream and zest. Pour
SINFONIA CIOCCOLATO BIANCO 33%	g 270	into the mold over the cooled apple tart, and reach the edge, lower the temperature
YUZU PUREE	g 185	
GLUCOSIO CONTRACTOR CO	g 20	
LIQUID CREAM	g 300	



### **MATCHA SPONGE**

# IRCA GENOISE EGGS WATER WATER RATION PREPARTION whip the first 3 ingredients in a planetary mixer for 10 minutes. put in a cake tin and cook for 30 minutes at 170 degrees in a fan oven, approximately, take out and once cooled cut out discs of the correct diameter for the PAVONI silicone topper. moisten with a mixture of water and powdered matcha tea, lightly and place on the mousse before blast chilling

### **MATCHA MOUSSE**

INGREDIENTS		PREPARATION
SINFONIA CIOCCOLATO BIANCO 33%	g 200	make a ganche by heating the first flavored water together with the cream, and mix with the
LIQUID CREAM	g 40	chocolate semi-whip the other ingredients and then gently combine put in the silicone mold and close
WATER	g 60	with the soaked sponge cake, blast chill
LIQUID CREAM		
LILLY NEUTRO	g 50	
WATER	g 50	
GREEN COLORGLAZE		
INGREDIENTS		PREPARATION
COLORGLAZE GREEN	To Taste	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



## FINAL COMPOSITION

Ice the cake, place the topper on top of the tart, and decorate with Dobla decorations and cake decorating turntable



# RECIPE CREATED FOR YOU BY **DAVIDE LISTA**

PASTRY CHEF