



JOURNEY INTO THE WORLD - ZEN MATCHA

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

DIFFICULTY LEVEL



SHORTCRUST

INGREDIENTS

TOP FROLLA	g 1400
UNSALTED BUTTER 82% FAT	g 375
EGGS	g 225
AVOLETTA	g 300

PREPARATION

knead in a planetary mixer with a shortcrust pastry sheet, avola and butter, finally add the eggs, roll out to about 3 mm in a pastry machine, rest in the refrigerator roll out the bottom and edge of the micro-perforated tart ring, cook with the apple fruit inside after having flavoured it, spreading a light layer, at 170 degrees for about 18 minutes, remove and cool

APPLE AND NIKKA FILLING

INGREDIENTS

FRUTTIDOR MELA	To Taste
WHISKY	To Taste

PREPARATION

sauté the fruttidor with the whisky until it reduces slightly, cool and fill the shortcrust pastry mould

YUZU NAMELAKA

INGREDIENTS

LILLY NEUTRO	g 36
SINFONIA CIOCCOLATO BIANCO 33%	g 270
YUZU PUREE	g 185
GLUCOSIO	g 20
LIQUID CREAM	g 300

PREPARATION

Heat the juice with the glucose, mix with neutral lilly and chocolate, pour in the cream and zest. Pour into the mold over the cooled apple tart, and reach the edge, lower the temperature

MATCHA SPONGE

INGREDIENTS

IRCA GENOISE	g 1000
EGGS	g 700
WATER	g 100
	To Taste

PREPARATION

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

SINFONIA CIOCCOLATO BIANCO 33%	g 200
LIQUID CREAM	g 40
WATER	g 60
LIQUID CREAM	
LILLY NEUTRO	g 50
WATER	g 50

PREPARATION

make a ganache by heating the first flavored water together with the cream, and mix with the chocolate semi- whip the other ingredients and then gently combine put in the silicone mold and close with the soaked sponge cake, blast chill

GREEN COLORGLAZE

INGREDIENTS

COLORGLAZE GREEN	To Taste
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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

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