

EXOTIC FOOTPRINT

Advanced level



RECIPE CREATED BY:

Davide Lista

Pastry Chef

HAZELNUT FINANCIER

DELINOISETTE	825g	mix the powders
VIGOR BAKING	6g	add the egg whites first and then the melted butter
type 00 white flour	75g	bake in a 60cmx40cm pan for 10 minutes at 180 degrees
cornstarch	75g	
egg whites	555g	
unsalted butter	180g	

DARK CRISPY LAYER

PRALIN DELICRISP NOIR	qb	spread a layer of pralin delicrisp noir on the cooked financier

MASCARPONE NAMELAKA

full-fat milk (3,5% fat)	200g	heat the first 5 ingredients, mix with the chocolate chips and
liquid cream	175g	finally with the mascarpone
GLUCOSIO	20g	pour approximately 150 grams into the 14 cm insert mould
	40g	
water	40g	
SINFONIA CIOCCOLATO BIANCO	425g	
Mascarpone cheese	500g	

EXOTIC JELLY

passion fruit purée	250g	mix the ingredients while hot
LILLY NEUTRO	50g	pour over the already chilled insert, approximately 100 grams
		break down again

irca GROUP

Extraordinary made simple.

DARK CHOCOLATE DOMORI MOUSSE ARRIBA 64%

ARRIBA DARK 64%	200g	make a ganache with the first 3 ingredients,
liquid cream	50g	semi-whip the cream 2 with water and neutral lilly
passion fruit purée	130g	combine delicately, pour a part of the mousse into the
liquid cream	200g	SILIKOMART mould, insert the insert, continue with the
	30g	mousse and close with the financier
water	30g	break down

CHOCOLATE SPRAY MASS

SINFONIA CIOCCOLATO FONDENTE 68%	200g	spray at 30 degrees with cake at -20 degrees
BURRO DI CACAO	200g	
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FINAL COMPOSITION

spray at 30 degrees with cake at -20 degrees
decorate with DOBLA decorations