



EXOTIC FOOTPRINT

👤 Advanced level



RECIPE CREATED BY:

Davide Lista
Pastry Chef

HAZELNUT FINANCIER

DELINOISETTE

VIGOR BAKING

type 00 white flour
cornstarch
egg whites
unsalted butter

825g
6g
75g
75g
555g
180g

mix the powders
add the egg whites first and then the melted butter
bake in a 60cmx40cm pan for 10 minutes at 180 degrees

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)
liquid cream
GLUCOSIO
water
SINFONIA CIOCCOLATO BIANCO
Mascarpone cheese

200g
175g
20g
40g
40g
425g
500g

heat the first 5 ingredients, mix with the chocolate chips and finally with the mascarpone
pour approximately 150 grams into the 14 cm insert mould

irca
GROUP

Extraordinary
made simple.

EXOTIC JELLY

passion fruit purée

LILLY NEUTRO

250g

50g

mix the ingredients while hot

pour over the already chilled insert, approximately 100 grams

break down again

DARK CHOCOLATE DOMORI MOUSSE ARRIBA 64%

ARRIBA DARK 64%

liquid cream

passion fruit purée

liquid cream

200g

50g

130g

200g

30g

30g

water

make a ganache with the first 3 ingredients,

semi-whip the cream 2 with water and neutral lilly

combine delicately, pour a part of the mousse into the

SILIKOMART mould, insert the insert, continue with

the mousse and close with the financier

break down

CHOCOLATE SPRAY MASS

SINFONIA CIOCCOLATO FONDENTE

68%

BURRO DI CACAO

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BURRO DI CACAO

200g

200g

qb

qb

spray at 30 degrees with cake at -20 degrees

FINAL COMPOSITION

spray at 30 degrees with cake at -20 degrees

decorate with DOBLA decorations



Extraordinary
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