

EXOTIC FOOTPRINT

HAZELNUT FINANCIER

INGREDIENTS PREPARATION

DELINOISETTE 825g mix the powders

<u>VIGOR BAKING</u>

type 00 white flour

6g add the egg whites first and then the melted butter

75g bake in a 60cmx40cm pan for 10 minutes at 180 degrees

type 00 white flour 75g bake in a 6 cornstarch 75g egg whites 555g

unsalted butter 180g

DARK CRISPY LAYER

INGREDIENTS PREPARATION

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

MASCARPONE NAMELAKA

INGREDIENTS

full-fat milk (3,5% fat)

liquid cream

GLUCOSIO

2009
4009

water40gSINFONIA CIOCCOLATO BIANCO425gPREPARATIONMascarpone cheese500gheat the fit

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

EXOTIC JELLY

INGREDIENTS PREPARATION

passion fruit purée

LILLY NEUTRO

50g mix the ingredients while hot
pour over the already chilled insert, approximately 100 grams
break down again

DARK CHOCOLATE DOMORI MOUSSE ARRIBA 64%

INGREDIENTS PREPARATION

ARRIBA DARK 64%

liquid cream

50g make a ganache with the first 3 ingredients,
semi-whip the cream 2 with water and neutral lilly
passion fruit purée
liquid cream

130g combine delicately, pour a part of the mousse into the SILIKOMART mould,
insert the insert, continue with the mousse and close with the financier

30g break down

water 30g

CHOCOLATE SPRAY MASS

INGREDIENTS PREPARATION

SINFONIA CIOCCOLATO FONDENTE 68% 200g spray at 30 degrees with cake at -20 degrees 200g

BURRO DI CACAO

Final composition

BURRO DI CACAO

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