



SHOOTING STAR

👤 Intermediate level

Christmas dessert for the DOBLA Winter Wonderland

SPYCED GINGER CAKE

INGREDIENTS

ALICE'S CAKE

sunflower seed oil
water
flour
ginger
spices

PREPARATION

1000g Mix all the ingredients except the candied fruit in a planetary mixer with
375g paddle for 5 minutes at medium speed.
375g Lastly add the candied fruit and mix gently.
50g Pour the dough into the molds, filling them 2/3 full and bake in a static oven
200g at 170°C.
40g

WHIPPED GANACHE

INGREDIENTS

liquid cream 35% fat
SINFONIA CARAMEL ORO
liquid cream 35% fat

PREPARATION

80g Emulsify hot cream, spices and chocolate.
130g Still emulsifying, add the cold cream and place in the refrigerator for 3 hours.
200g Whip until fluffy.

CHOCOLATE COATING

INGREDIENTS

SINFONIA CARAMEL ORO
sunflower seed oil

PREPARATION

400g Combine the ingredients.
100g Use at 32°C

Final composition

pipe the whipped ganache on the cold cake, making tufts.

Cool in refrigerator.

Half glaze the cake and decorate with BRONZE STAR DOBLA.