

SHOOTING STAR

Christmas dessert for the DOBLA Winter Wonderland

SPYCED GINGER CAKE

INGREDIENTS

ALICE'S CAKE

sunflower seed oil

water

flour

ginger

5...5-.

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.