



# SHOOTING STAR

👤 Intermediate level

Christmas dessert for the DOBLA Winter Wonderland

## SPYCED GINGER CAKE

### ALICE'S CAKE

sunflower seed oil  
water  
flour  
ginger  
spices

1000g  
375g  
375g  
50g  
200g  
40g

Mix all the ingredients except the candied fruit in a planetary mixer with paddle for 5 minutes at medium speed.

Lastly add the candied fruit and mix gently.

Pour the dough into the molds, filling them 2/3 full and bake in a static oven at 170°C.

## WHIPPED GANACHE

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

80g  
130g  
200g

Emulsify hot cream, spices and chocolate.

Still emulsifying, add the cold cream and place in the refrigerator for 3 hours.

Whip until fluffy.

## CHOCOLATE COATING

SINFONIA CARAMEL ORO  
sunflower seed oil

400g  
100g

Combine the ingredients.

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.

**irca**  
GROUP

Extraordinary  
made simple.