

SHOOTING STAR

Intermediate level

Christmas dessert for the DOBLA Winter Wonderland

SPYCED GINGER CAKE

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

WHIPPED GANACHE

liquid cream 35% fat	80g	Emulsify hot cream, spices and chocolate.
SINFONIA CARAMEL ORO	130g	Still emulsifying, add the cold cream and place in the refrigerator for 3 hours.
liquid cream 35% fat	200g	Whip until fluffy.

CHOCOLATE COATING

SINFONIA CARAMEL ORO	400g	Combine the ingredients.
sunflower seed oil	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.

irca GROUP
Extraordinary made simple.