

EXOTIC SAVARIN

Basic level
Leavened single portion

SAVARIN

INGREDIENTS

DOLCE FORNO

type 00 strong flour

yeast

salt

unsalted butter 82% fat

eggs

PREPARATION

500g In a planetary mixer, using a leaf beater, knead DOLCE FORNO, flour, yeast,

100g salt and 350 gr of cold eggs.

15g When the dough begins to take shape add the remaining eggs gradually to

12,5g obtain a fine glutinic net.

150a Add the soft butter in 2/3 times and knead until it is completely absorbed.

525g Cover the bowl with plastic wrap and place it in a proofer room at 24/26°C to duplicate its volume.

Knead again for few minutes.

Using a pastry bag, half-fill the mold and let it rest at 28/30°C until the

leavened dough reaches the top of the mold.

Bake at 160/165°C, fan oven, for 12/15 minutes.

WHIPPED CHOCOLATE GANACHE

INGREDIENTS

liquid cream 35% fat RENO CONCERTO LACTEE CARAMEL liquid cream 35% fat

PREPARATION

80g Bring the cream (1) to a boil.

120g $\,$ Pour the ream on RENO CONCERTO LACTEE CARAMEL and emulsify.

200g Pour in gently the cold cream (2) and emulsify.

Cover with a plastic wrap and place it in a refrigerator for at least 4 hours.

EXOTIC SYRUP

INGREDIENTS PREPARATION

water250gBring to a boil the water with the sugar.caster sugar250gOnce the mixture reaches 45-50°C add the fruit purèe and mix.mango purée150gpassion fruit purée100g

Final composition

Soak the savarin into the exotic syrup previously heated at 65-70°C for 30-45 minutes

Gently squeeze out any excess syrup and then transfer them to a griddle to remove the excess syrup.

Cover the savarin with MIRAGEL SPRAY.

Fill the center of the savarin with some FRUTTIDOR MANGO.

Using a pastry bag pipe spread over the FRUTTIDOR some chocolate whipped ganache

Spread over the ganache a grated tonka bean and decorate using MINI ELEGANCE MILK DOBLA.