

# EXOTIC SAVARIN

Intermediate level

Leavened single portion

## SAVARIN

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| DOLCE FORNO | 500g | In a planetary mixer, using a leaf beater, knead DOLCE FORNO, flour, yeast, salt and 350 gr of cold eggs.<br>When the dough begins to take shape add the remaining eggs gradually to obtain a fine glutinic net.<br>Add the soft butter in 2/3 times and knead until it is completely absorbed.<br>Cover the bowl with plastic wrap and place it in a proofer room at 24/26°C to duplicate its volume.<br>Knead again for few minutes.<br>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.<br>Bake at 160/165°C, fan oven, for 12/15 minutes. |
| type 00 strong flour | 100g | |
| yeast | 15g | |
| salt | 12,5g | |
| unsalted butter 82% fat | 150g | |
| eggs | 525g | |

## WHIPPED CHOCOLATE GANACHE

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| liquid cream 35% fat - 1 | 80g | Bring the cream (1) to a boil.<br>Pour the ream on RENO CONCERTO LACTEE CARAMEL and emulsify.<br>Pour in gently the cold cream (2) and emulsify.<br>Cover with a plastic wrap and place it in a refrigerator for at least 4 hours. |
| RENO CONCERTO LACTEE CARAMEL | 120g | |
| liquid cream 35% fat - 2 | 200g | |

## EXOTIC SYRUP

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| water | 250g | Bring to a boil the water with the sugar.<br>Once the mixture reaches 45-50°C add the fruit purèe and mix. |
| caster sugar | 250g | |
| mango purée | 150g | |
| passion fruit purée | 100g | |

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Extraordinary made simple.

## 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.