



# EXOTIC SAVARIN

🏠 Intermediate level

Leavened single portion

## SAVARIN

### DOLCE FORNO

type 00 strong flour  
yeast  
salt  
unsalted butter 82% fat  
eggs

500g  
100g  
15g  
12,5g  
150g  
525g

In a planetary mixer, using a leaf beater, knead DOLCE FORNO, flour, yeast, salt and 350 gr of cold eggs. When the dough begins to take shape add the remaining eggs gradually to obtain a fine glutinic net. Add the soft butter in 2/3 times and knead until it is completely absorbed. 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

liquid cream 35% fat - 1  
RENO CONCERTO LACTEE CAMEL  
liquid cream 35% fat - 2

80g  
120g  
200g

Bring the cream (1) to a boil. Pour the cream on RENO CONCERTO LACTEE CAMEL and emulsify. 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

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

## 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.



Extraordinary  
made simple.