



# EXOTIC CAKE

👤 Advanced level



**RECIPE CREATED BY:**

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Pastry Chef

## SHORTCRUST PASTRY BASE

### TOP FROLA

unsalted butter 82% fat  
eggs

1000g  
400g  
100g

Mix all the ingredients together, spread to a height of 3mm, let it rest in the refrigerator and once you have cupped a ring with a diameter of 18cm, cook at 170 degrees for 12 minutes.

## FINANCIER ALMONDS AND COCONUT

dehydrated coconut

### AVOLETTA

confectioner's sugar  
white bread flour

### VIGOR BAKING

egg whites  
honey  
unsalted butter 82% fat

200g  
200g  
85g  
62g  
7g  
300g  
37g  
275g

Combine all the powders, add the egg whites at room temperature, then the melted butter together with the honey.  
Bake at 180 degrees for 10 minutes

## CRUNCHY CARAMEL LAYER

### PRALIN DELICRISP CARAMEL FLEUR DE SEL

qb

Spread a light layer directly on the cooked financier



Extraordinary  
made simple.

## MANGO JELLY

FRUTTIDOR MANGO

LILLY NEUTRO

water

200g

20g

20g

Slightly heat the fruttidor, add water and neutral lilly, mix and blast chill inside a 14 cm diameter insert mould, with the financier and the croccantino underneath

## COCONUT NAMELAKA

full-fat milk (3,5% fat)

GLUCOSIO

LILLY NEUTRO

JOYGELATO COCCO

SINFONIA CIOCCOLATO BIANCO

liquid cream

200g

10g

45g

16g

340g

250g

Bring the first 4 ingredients to a light boil, mix with the white chocolate and finally with the cold cream. Pour into 14cm diameter insert molds and blast chill

## TROPICAL CARAMEL

TOFFEE D'OR CARAMEL

FRUTTIDOR MANGO

salt

100g

300g

4g

Heat all ingredients together and mix thoroughly. Place on top of the frozen namelaka and blast chill

## MILK CHOCOLATE AND COCONUT MOUSSE

MINUETTO LATTE SANTO DOMINGO

38%

liquid cream

water

dehydrated coconut

LILLY NEUTRO

water

liquid cream

500g

100g

200g

68g

115g

115g

600g

Bring the cream, water and grated coconut to a light boil, mix with the chocolate and when the temperature drops below 30 degrees, mix delicately with the last 3 semi-whipped ingredients.

## MILK CHOCOLATE GLAZE

water	132g	Bring water, sugar and glucose to 103 degrees. Add the rehydrated gelatin with the corresponding water, the condensed milk and the chocolate Cool overnight
gelatin powder or sheets 200 bloom	22g	
water	150g	
sugar	300g	
<u>GLUCOSIO</u>	300g	
skim condensed milk	200g	
MINUETTO LATTE SANTO DOMINGO		
38%	250g	

## FINAL COMPOSITION

Deposit 250 g of mousse, then the first insert with 130 g of namelaka and 100 g of caramel, continue with another 250 g of mousse, and finally the second insert with 130 g of mango jelly and 75 g of financier sprinkled with 35 g of crunchy. Blast chill, glaze by preheating the glaze to 35 degrees and place on the pastry.



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