



# NIGHT IN MADAGASCAR

👩🍳 Advanced level

MODERN CHOCOLATE CAKE

## FLOUR FREE CHOCOLATE BISQUIT

### INGREDIENTS

egg whites - temperatura ambiente  
MINUETTO FONDENTE MADAGASCAR 72% - fuso a 45°C  
unsalted butter 82% fat - morbido  
egg yolk  
caster sugar

### PREPARATION

170g In a planetary mixer, beat the whites and the caster sugar until you have a smooth and shiny meringue.  
160g In the meanwhile mix soft butter and chocolate, and, while stirring constantly, gradually add the yolks.  
75g With the aid of a spatula, combine the whipped egg-whites with the chocolate mixture.  
70g  
40g Spread on a baking paper sheet and bake at 160/170°C for about 8 minutes or until the bisquit surface is resistant to the touch.  
Refrigerate completely before using.

## CRUNCHY CHOCOLATE FILLING

### INGREDIENTS

MINUETTO LATTE SANTO DOMINGO 38% - fuso a 45°C  
PRALINE NOISETTE  
gluten-free corn flakes - senza glutine sbriciolati e setacciati

### PREPARATION

Add chocolate to the praline and emulsify, then add cornflakes too.  
100g Once it is done, spread it on the flour free chocolate bisquit and refrigerate.  
60g  
40g

## CREME ANGLAISE FOR BAVARIAN CREAM

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### INGREDIENTS

liquid cream 35% fat  
milk 3.5% fat  
egg yolk  
caster sugar

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

### PREPARATION

175g Bring milk and liquid cream to the boil in a microwave or in a pot.  
75g In a separate bowl, add yolks, sugar and JOYPASTE and stir.  
55g Once the milk and liquid cream mixture begins to boil, add the yolks  
and sugar mixture to it.  
30g Continue to cook, stirring from time to time, until it reaches the  
5g temperature of 82°C.

## CHOCOLATE BAVARIAN CREAM

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### INGREDIENTS

MINUETTO FONDENTE MADAGASCAR 72%

LILLY NEUTRO

liquid cream 35% fat - semi montata

### PREPARATION

150g Dissolve LILLY NEUTRO into 335g of warm crème anglaise, pour onto  
35g chocolate and emulsify with an immersion blender.  
450g When the ganache reaches the temperature of 30°C, add the liquid cream  
and prepare a soft mousse.

## PRALINE CREMEUX

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### INGREDIENTS

PRALINE NOISETTE

liquid cream 35% fat

LILLY NEUTRO

milk 3.5% fat

BURRO DI CACAO

### PREPARATION

700g Bring liquid cream, milk and cocoa butter to the boil.  
350g When the cocoa butter is fully melted, add LILLY and pour the liquid onto  
30g the praline.  
110g Emulsify with an immersion blender, then pour into a silicone mould for  
25g inserts and freeze.

## Final composition

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In a silicone mould, pour a layer of mousse, add the praline crèmeux, cover with a veil of mousse, a layer of crunchy chocolate filling and close with the chocolate bisquit.

Freeze until it hardens completely.

Remove from the mould and glaze with MIRROR CIOCCOLATO, previously heated at 55°C.

Decorate with a half-moon made of tempered dark chocolate sprinkled with ruby red pearlescent powder.

Decorate with SPEAR DARK DOBLA and BALL RED/DARK.