

NIGHT IN MADAGASCAR

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

In a planetary mixer, beat the whites and the caster sugar until you have a smooth and shiny meringue.

In the meanwhile mix soft butter and chocolate, and, while stirring constantly, gradually add the yolks.

With the aid of a spatula, combine the whipped egg-whites with the

70g chocolate mixture.

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

INGREDIENTS

liquid cream 35% fat 175g milk 3.5% fat 75g

egg yolk
caster sugar
JOYPASTE VANIGLIA MADAGASCAR/BOURBON

SSG	
30g	PREPARATION

Bring milk and liquid cream to the boil in a microwave or in a pot. In a separate bowl, add yolks, sugar and JOYPASTE and stir. Once the milk and liquid cream mixture begins to boil, add the yolks and sugar mixture to it.

Continue to cook, stirring from time to time, until it reaches the temperature of 82°C.

CHOCOLATE BAVARIAN CREAM

INGREDIENTS		PREPARATION
MINUETTO FONDENTE MADAGASCAR 72%	150g	Dissolve LILLY NEUTRO into 335g of warm crème anglaise, pour onto
LILLY NEUTRO	35g	chocolate and emulsify with an immersion blender.
liquid cream 35% fat - semi montata	450g	When the ganache reaches the temperature of 30°C, add the liquid cream
		and prepare a soft mousse.

PRALINE CREMEUX

INGREDIENTS		PREPARATION
PRALINE NOISETTE 70	00g	Bring liquid cream, milk and cocoa butter to the boil.
liquid cream 35% fat	50g	When the cocoa butter is fully melted, add LILLY and pour the liquid onto
LILLY NEUTRO	30g	the praline.
		Emulsify with an immersion blender, then pour into a silicone mould for
BURRO DI CACAO	25g	inserts and freeze.

Final composition

In a silicone mould, pour a layer of mousse, add the praline crémeux, 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.