



NIGHT IN MADAGASCAR

🏠 Advanced level

MODERN CHOCOLATE CAKE

FLOUR FREE CHOCOLATE BISQUIT

egg whites - temperatura ambiente
MINUETTO FONDENTE MADAGASCAR
72% - fuso a 45°C

unsalted butter 82% fat - morbido
egg yolk
caster sugar

170g

160g

75g

70g

40g

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 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

MINUETTO LATTE SANTO DOMINGO
38% - fuso a 45°C

PRALINE NOISETTE

gluten-free corn flakes - senza glutine
sbriciolati e setacciati

100g

60g

40g

Add chocolate to the praline and emulsify, then add cornflakes too.

Once it is done, spread it on the flour free chocolate bisquit and refrigerate.

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GROUP

Extraordinary
made simple.

CREME ANGLAISE FOR BAVARIAN CREAM

liquid cream 35% fat
milk 3.5% fat
egg yolk
caster sugar
JOYPASTE VANIGLIA
MADAGASCAR/BOURBON

175g
75g
55g
30g
5g

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

MINUETTO FONDENTE MADAGASCAR
72%
LILLY NEUTRO
liquid cream 35% fat - semi montata

150g
35g
450g

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

PRALINE CREMEUX

PRALINE NOISETTE
liquid cream 35% fat
LILLY NEUTRO
milk 3.5% fat
BURRO DI CACAO

700g
350g
30g
110g
25g

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

FINAL COMPOSITION

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.



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