

JOURNEY INTO THE WORLD - SPICY DARK

Intermediate level

A journey around the world through the bold flavors of Mexico: dark chocolate cake with a touch of chili and caramel, paired with the flavor of passion fruit.

Colorglaze: shine like the world is watching you



RECIPE CREATED BY:

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Pastry Chef

CACAO SHORTCRUST

TOP FROLLA	650g	knead in a planetary mixer with a shortcrust pastry sheet,
unsalted butter 82% fat	188g	cocoa, avoletta and butter, finally add the eggs
eggs	115g	roll out to about 3 mm in a pastry machine, rest in the refrigerator
AVOLETTA	150g	cut with a 16 cm diameter disc
CACAO IN POLVERE	50g	cook between two micro-perforated mats at 170 degrees for about 15 minutes, cool

TACOS BROWNIE

IRCA BROWNIES CHOC	825g	mix the first 3 ingredients together in a planetary mixer with a
unsalted butter 82% fat	206g	leaf, arrange on a 60x40cm baking tray, even better if with a
water	206g	silicone mat with an 8mm high edge Silikomart
Tacos	qb	arrange the crushed tacos on top
		bake in the oven at 175 degrees for about 10 minutes with initial humidity
		cool, sprinkle with Pralin Delicrisp Noir and then cut a 14cm diameter disc

TROPICAL SPICY CARAMEL

TOFFEE D'OR CARAMEL	100g	heat everything together slightly and mix with a spatula, pour
FRUTTIDOR MANGO	300g	about 140g of caramel into the 14cm insert mould
chili pepper powder	1g	cool, and before it is completely frozen apply the brownie directly in contact, continue to blast chill in negative

irca GROUP

Extraordinary made simple.

PASSION FRUIT MOUSSE

SINFONIA CIOCCOLATO EXTRA FONDENTE 68%	200g	make a ganache with the first 3 ingredients,
liquid cream	50g	semi-whip the cream 2 with water and neutral lilly
passion fruit purée	130g	gently combine, pour the mousse into the mold and close with caramel and brownie together
liquid cream	200	blast chill
LILLY NEUTRO	30g	
water	30g	

COLORGLAZE RED

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FINAL COMPOSITION

After using the ready-to-use Colorglaze, decorate with Dobla decorations, fresh exotic fruit and chilli pepper