



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:

Davide Lista
Pastry Chef

CACAO SHORTCRUST

TOP FROLLA

unsalted butter 82% fat
eggs

AVOLETTA

CACAO IN POLVERE

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

TACOS BROWNIE

IRCA BROWNIES CHOC

unsalted butter 82% fat
water
Tacos

825g mix the first 3 ingredients together in a planetary mixer with a leaf, arrange on a 60x40cm baking tray,
206g even better if with a silicone mat with an 8mm high edge Silikomart
206g arrange the crushed tacos on top
qb 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

FRUTTIDOR MANGO
chili pepper powder

100g
300g
1g

heat everything together slightly and mix with a spatula, pour about 140g of caramel into the 14cm insert mould
cool, and before it is completely frozen apply the brownie directly in contact, continue to blast chill in negative

PASSION FRUIT MOUSSE

SINFONIA CIOCCOLATO EXTRA
FONDENTE 68%

liquid cream
passion fruit purée
liquid cream

LILLY NEUTRO

water

200g
50g
130g
200
30g
30g

make a ganache with the first 3 ingredients, semi-whip the cream 2 with water and neutral lilly gently combine, pour the mousse into the mold and close with caramel and brownie together
blast chill

COLORGLAZE RED

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qb

unmold the cake,
mix the icing cold simply with the marisa without heating it
ice it from frozen at -20 degrees and place it on the cooked pastry shortcrust

FINAL COMPOSITION

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



Extraordinary
made simple.