



JOURNEY INTO THE WORLD - SPICY DARK

Chef 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

CACAO SHORTCRUST

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat

eggs

AVOLETTA

CACAO IN POLVERE

PREPARATION

650g knead in a planetary mixer with a shortcrust pastry sheet, cocoa, avoletta
188g and butter, finally add the eggs
115g roll out to about 3 mm in a pastry machine, rest in the refrigerator
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

INGREDIENTS

IRCA BROWNIES CHOC

unsalted butter 82% fat

water

Tacos

PREPARATION

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

INGREDIENTS

TOFFEE D'OR CARAMEL

FRUTTIDOR MANGO

chili pepper powder

PREPARATION

100g heat everything together slightly and mix with a spatula, pour about 140g of

300g caramel into the 14cm insert mould

1g cool, and before it is completely frozen apply the brownie directly in contact, continue to blast chill in negative

PASSION FRUIT MOUSSE

INGREDIENTS

SINFONIA CIOCCOLATO EXTRA FONDENTE 68%

liquid cream

passion fruit purée

liquid cream

LILLY NEUTRO

water

PREPARATION

200g make a ganache with the first 3 ingredients,

50g semi-whip the cream 2 with water and neutral lilly

130g gently combine, pour the mousse into the mold and close with caramel and

200g brownie together

30g blast chill

30g

COLORGLAZE RED

INGREDIENTS

COLORGLAZE RED

PREPARATION

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