



# 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

## 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  
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  
200 brownie together  
30g blast chill  
30g

## COLORGLAZE RED

---

### INGREDIENTS

COLORGLAZE RED

### PREPARATION

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