



JOURNEY INTO THE WORLD - GOLDEN MASALA

chef Advanced level

A journey around the world through the spicy scents of India: a cake with notes of turmeric, ginger and mango

Colorglaze: shine as if the world is watching you

CURCUMA SHORTCRUST

INGREDIENTS

TOP FROLLO

unsalted butter 82% fat

eggs

AVOLETTA

curcuma powder

PREPARATION

700g knead in a planetary mixer with a shortcrust pastry sheet, turmeric, avoletta
188g and butter, finally add the eggs roll out to about 3 mm in a pastry machine,
115g rest in the refrigerator cut with a 16 cm diameter disc cook between two
150g micro-perforated mats at 170 degrees for about 15 minutes, cool
5g

GINGER FINANCIER

INGREDIENTS

AVOLETTA

VIGOR BAKING

flour

rice starch

egg whites

unsalted butter 82% fat

Tutta Frutta Ginger - Cesarin

PREPARATION

825g mix the powders add the egg whites first and then the melted butter, add
6g the semi-candied ginger cook in a 60cmx40cm pan for 10 minutes at 180
75g degrees cool, sprinkle with **Pralin Delicrisp Blanc and then cut a 14cm**
75g **diameter disc**
555g
180g
qb

MANGO AND LIME JELLY

INGREDIENTS

FRUTTIDOR MANGO

LILLY NEUTRO

water

grated lime zest

PREPARATION

250g Mix everything while hot and pour into the 14 cm diameter insert molds,
40g about 150 grams place the financier and knock everything down together
40g
qb

RICE AND WHITE CHOCOLATE MOUSSE

INGREDIENTS

RENO X CIOCCOLATO BIANCO 28%

liquid cream

Plant based milk

liquid cream

LILLY NEUTRO

Plant based milk

PREPARATION

200g make a ganache with hot cream and rice drink mixed with chocolate semi-
40g whip the cream with neutral lilly and rice drink, then combine the two
60g compounds when the ganache drops below 30 degrees pour into the
240g PAVONI mold, and close with the frozen insert
50g
50g

COLOR GLAZE YELLOW

INGREDIENTS

COLORGLAZE YELLOW

Mango compote / passion fruit Ravifruit

PREPARATION

qb unmold the cake, mix the icing cold simply with the marisa without heating
qb it ice it from frozen at -20 degrees and place it on the cooked pastry decorate
the central part with RAVIFRUIT COMPOTE MANGO AND PASSION FRUIT

Final composition

After using the COLORGLAZE, decorate with Dobla decorations, fresh exotic fruit