



JOURNEY INTO THE WORLD - GOLDEN MASALA

👤 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



RECIPE CREATED BY:

Davide Lista

Pastry Chef

CURCUMA SHORTCRUST

TOP FROLLA

unsalted butter 82% fat

eggs

AVOLETTA

curcuma powder

700g

188g

115g

150g

5g

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

GINGER FINANCIER

AVOLETTA

VIGOR BAKING

flour

rice starch

egg whites

unsalted butter 82% fat

Tutta Frutta Ginger - Cesarin

825g

6g

75g

75g

555g

180g

qb

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

irca
GROUP

Extraordinary
made simple.

MANGO AND LIME JELLY

FRUTTIDOR MANGO

LILLY NEUTRO

water

grated lime zest

250g

40g

40g

qb

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

RICE AND WHITE CHOCOLATE MOUSSE

RENO X CIOCCOLATO BIANCO 28%

liquid cream

Plant based milk

liquid cream

LILLY NEUTRO

Plant based milk

200g

40g

60g

240g

50g

50g

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

COLOR GLAZE YELLOW

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Mango compote / passion fruit Ravifruit

qb

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 decorate the central part with RAVIFRUIT COMPOTE MANGO AND PASSION FRUIT

FINAL COMPOSITION

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



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