

JOURNEY INTO THE WORLD - ZEN MATCHA

Advanced level

Journey into the world through the delicate flavors of Japan: green tea cake with a heart of fresh yuzu and Japanese liqueur.
Colorglaze: shine like the world is watching you.



RECIPE CREATED BY:

Davide Lista

Pastry Chef

SHORTCRUST

TOP FROLLA	1400g	knead in a planetary mixer with a shortcrust pastry sheet, avola and butter, finally add the eggs, roll out to about 3 mm in a pastry machine, rest in the refrigerator roll out the bottom and edge of the micro-perforated tart ring, cook with the apple fruit inside after having flavoured it, spreading a light layer, at 170 degrees for about 18 minutes, remove and cool
unsalted butter 82% fat	375g	
eggs	225g	
AVOLETTA	300g	

APPLE AND NIKKA FILLING

FRUTTIDOR MELA	qb	sauté the fruttidor with the whisky until it reduces slightly, cool and fill the shortcrust pastry mould
Whisky	qb	

YUZU NAMELAKA

LILLY NEUTRO	36g	Heat the juice with the glucose, mix with neutral lilly and chocolate, pour in the cream and zest. Pour into the mold over the cooled apple tart, and reach the edge, lower the temperature
SINFONIA CIOCCOLATO BIANCO 33%	270g	
yuzu puree	185g	
GLUCOSIO	20g	
liquid cream	300g	

irca GROUP Extraordinary made simple.

MATCHA SPONGE

IRCA GENOISE	1000g	whip the first 3 ingredients in a planetary mixer for 10 minutes. put in a cake tin and cook for 30 minutes at 170 degrees in a fan oven, approximately, take out and once cooled cut out discs of the correct diameter for the PAVONI silicone topper. moisten with a mixture of water and powdered matcha tea, lightly and place on the mousse before blast chilling
eggs	700g	
water	100g	
	qb	

MATCHA MOUSSE

SINFONIA CIOCCOLATO BIANCO 33%	200g	make a ganche by heating the first flavored water together with the cream, and mix with the chocolate semi-whip the other ingredients and then gently combine put in the silicone mold and close with the soaked sponge cake, blast chill
liquid cream	40g	
water	60g	
liquid cream		
LILLY NEUTRO	50g	
water	50g	

GREEN COLORGLAZE

COLORGLAZE GREEN	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

FINAL COMPOSITION

Ice the cake, place the topper on top of the tart, and decorate with Dobla decorations and cake decorating turntable