



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.

SHORTCRUST

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat

eggs

AVOLETTA

PREPARATION

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

APPLE AND NIKKA FILLING

INGREDIENTS

FRUTTIDOR MELA

Whisky

PREPARATION

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

YUZU NAMELAKA

INGREDIENTS

LILLY NEUTRO

SINFONIA CIOCCOLATO BIANCO 33%

yuzu puree

GLUCOSIO

liquid cream

PREPARATION

36g Heat the juice with the glucose, mix with neutral lilly and chocolate, pour in
270g the cream and zest. Pour into the mold over the cooled apple tart, and reach
185g the edge, lower the temperature
20g
300g

MATCHA SPONGE

INGREDIENTS

IRCA GENOISE

eggs

water

PREPARATION

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

matcha mousse

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%

liquid cream

water

liquid cream

LILLY NEUTRO

water

PREPARATION

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

Green Colorglaze

INGREDIENTS

COLORGLAZE GREEN

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

Final composition

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