



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

unsalted butter 82% fat

eggs

AVOLETTA

1400g

375g

225g

300g

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

APPLE AND NIKKA FILLING

FRUTTIDOR MELA

Whisky

qb

qb

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

YUZU NAMELAKA

LILLY NEUTRO

SINFONIA CIOCCOLATO BIANCO 33%

yuzu puree

GLUCOSIO

liquid cream

36g

270g

185g

20g

300g

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

irca
GROUP

**Extraordinary
made simple.**

MATCHA SPONGE

IRCA GENOISE

eggs
water

1000g
700g
100g
qb

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

MATCHA MOUSSE

SINFONIA CIOCCOLATO BIANCO 33%

liquid cream
water
liquid cream

LILLY NEUTRO

water

200g
40g
60g

50g
50g

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

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 Dobra decorations and cake decorating turntable



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