

BLACK SEDUTION

Advanced level

A recipe created by world champion pastry chef **Davide Malizia** using ingredients from **The Signature Collection**. **Nera Seduzione** combines the intensity of chocolate with the freshness of red fruits, creating an elegant balance of flavor, texture and aromatic depth.



RECIPE CREATED BY:

Davide Malizia

World Champion & Relais Desserts International

DARK CHOCOLATE BISCUIT

Egg white	230g
Sugar	100g
Egg yolk	150g
Salt	1g
Sugar	90g
Sur De Lago Dark 72%	150g
Seed oil	30g
Flour - 150-180W	50g
Potato starch	30g
Cocoa powder 22-24% - Domori	30g

- Melt the dark chocolate with the vegetable oil in the microwave.
- In a suitably sized bowl, whisk the egg yolks with the granulated sugar and salt. Then heat the mixture in the microwave to 35°C and pour it over the melted chocolate and oil, whisking vigorously.
- Meanwhile, sift all the dry ingredients together.
- In another appropriately sized bowl, mix the egg whites with the granulated sugar and heat the mixture in the microwave to 45°C.
- Once warm, whip it in a stand mixer fitted with a whisk attachment until it reaches a stable and airy consistency.
- Make sure the temperature of the chocolate base mixture is not below 35°C. If it is cooler, warm it slightly in the microwave.
- Whip the meringue well, then take one third of it and mix it vigorously into the chocolate base.
- Pour this mixture over the remaining meringue and gently fold with a spatula, gradually incorporating the sifted dry ingredients.
- Spread the batter onto a 60 × 40 cm silicone mat with a 1 cm high edge, level it with an offset spatula, and bake in a fan oven at 160°C for 9–10 minutes with the vent closed.
- Once baked, turn the biscuit onto a tray lined with baking paper.
- Place it in a blast chiller in positive mode and allow it to cool before unmolding.

DARK CHOCOLATE AND ORANGE CRUNCHY

Essence Dark chocolate 56% - Domori	240g
Delicrisp	120g
Grapeseed oil	30g
Orange zest - Ravifruit	5g

- Melt the chocolate in the microwave, then add the grapeseed oil, the crêpe dentelle, and the orange zest, mixing in a stand mixer fitted with the paddle attachment.
- Cover with plastic wrap and store at room temperature.

MILK CHOCOLATE CREMEUX

Whole milk	200g
Cream 35% m.g.	180g
Sugar	30g
Egg yolk	80g
Gelatin powder	5g
Water - for gelatine	25g
Vidamà Milk 42% - Domori	350g

- Bloom the gelatin in cold water and weigh it into a jug, then add the milk chocolate.
- In a saucepan, bring the milk and cream to a boil. Meanwhile, in a suitably sized bowl, vigorously mix the egg yolks with the granulated sugar.
- Pour the boiling liquids over the yolks and whisk vigorously.
- Return everything to the heat and cook until it reaches 82°C.
- Pour the crème anglaise into the jug containing the chocolate and gelatin, then emulsify with an immersion blender.
- Cover with plastic wrap in contact and chill in a blast chiller (positive mode) until it reaches +4°C.

RASPBERRY AND STRAWBERRY COMPOTE

Raspberry puree 100% - Ravifruit	240g
Whole strawberry IQF - Ravifruit	200g
Sugar	50g
Pectine nH	9g

- In a double-bottom saucepan, heat the raspberry purée together with the strawberries, then gradually add the pectin previously mixed with the sugar.
- Whisk well to fully disperse and bring to a boil for about one minute.
- Remove from the heat and cool rapidly.

WHITE CHOCOLATE, VANILLA AND CITRUS MOUSSE

Whole milk	100g
Essence White chocolate 31%	200g
Egg white	80g
Sugar	60g
Gelatine powder	12g
Water - for gelatine	60g
Cream 35% m.g.	500g
Vanilla pods	2
Pastafrutta oro lemon - Cesarin	30g

- Bloom the gelatin in cold water and weigh it into a jug together with the white chocolate.
- In a stand mixer fitted with a whisk attachment, semi-whip the cream, cover with plastic wrap in contact, and store in the refrigerator at +4°C.
- In a double-bottom saucepan, bring the milk with the seeds from the vanilla pod to a boil.
- Once at temperature, pour it into the jug containing the bloomed gelatin, white chocolate, and lemon Pastafrutta Oro, then emulsify with an immersion blender.
- Cover with plastic wrap in contact and allow to cool to 35°C.
- In a stand mixer fitted with a whisk, whip the egg whites with the granulated sugar until a soft and airy consistency is achieved.
- When the base ganache has reached 35°C, fold it into the meringue, then add the semi-whipped cream, using a spatula and a whisk to combine.

COCOA SHINY GLAZE

Water	400g
Sugar	540g
Cream 35% m.g. - liquid	330g
Cocoa powder 22-24%	160g
Glucose - 60DE	140g
Gelatine powder	34g
Water - for gelatine	170g
Blitz	470g

- Place the first five ingredients in a double-bottom saucepan and cook until reaching 106°C. Off the heat, pour everything over the bloomed gelatin and the neutral glaze.
- Emulsify well, strain the mixture, and let it cool in the refrigerator in an airtight container.
- When needed, gently heat in the microwave to 34–36°C, then emulsify with an immersion blender, taking care not to incorporate air bubbles.

FINAL COMPOSITION

- In a 14 cm diameter ring, pour 70 g of dark chocolate and orange crunchy layer, then level it with a suitably sized spatula until smooth and even.
- Place a disc of chocolate biscuit on top of the crunchy layer and press it down using a biscuit press.
- Proceed by pouring 140 g of milk chocolate crémeux, allow it to slightly set in a blast chiller, then pour another 140 g of raspberry and strawberry compote.
- Freeze completely.
- Inside a 16 cm diameter ring, add 230 g of white chocolate and citrus mousse.
- Insert the frozen insert upside down (so the crunchy layer will be on the top layer of the final dessert), pressing gently with your hands.
- Remove any excess with a spatula and place in the blast chiller in negative mode.
- Once fully frozen, remove from the ring, glaze, and decorate with DOBLA decorations.
- Serve at +4°C.

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