

CHOCODROP CAKE ECUADOR

CONCEPT OF MODERN CAKES MADE WITH PURE CHOCOLATES

DIFFICULTY LEVEL B B







SHORTCRUST PASTRY

INGREDIENTS		PREPARATION
TOP FROLLA	g 1000	Mix all ingredients in a planetary mixer equipped with paddle at medium speed until a homogeneous
UNSALTED BUTTER 82% FAT	g 350	mass is obtained.
SUGAR	g 120	Let the pastry rest in the refrigerator for a couple of hours.
EGGS	g 168	Roll out the pastry to a thickness of 3mm, make discs of 20 cm in diameter and bake at 165C ° for
CACAO IN POLVERE	g 24	12-15min.

AROMATIZED FINANCIER

	PREPARATION
g 550	Whisk all the powdered ingredients by hand.
g 4	While stirring add the egg whites and JOYPASTE, and then the melted butter.
g 50	The mixture obtained must be homogeneous.
g 50	Pour 100g of financier batter into the 16 cm diameter insert molds and bake at 180-190°C for 10-15
g 370	minutes.
g 120	Once cooked, blast-freeze the financiers, keeping them in the mold, until completely frozen.
g 65	, , , , , , , , , , , , , , , , , , , ,
	g 4 g 50 g 50 g 50 g 370 g 120



CARAMEL NAMELAKA

INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT - BOILING	g 150	Boil cream (1), add water and LILLY NEUTRO and mix with an immersion mixer.
WATER	g 40	Add CHOCOCREAM CARAMEL FLEUR DE SEL and blend.
LILLY NEUTRO	g 40	Add cold cream (2) while blending.
CHOCOCREAM CARAMEL FLEUR DE SEL	g 250	Using silicone molds, make inserts of 100g each by pouring the namelaka directly onto the
LIQUID CREAM 35% FAT	g 200	previously obtained financiers.
		Chill until completely frozen.

CRUNCHY LAYER

INGREDIENTS		PREPARATION
PRALIN DELICRISP CARAMEL FLEUR DE SEL - LIGHTLY WARMED	To Taste	Spread the product, using a rolling pin, between two sheets of baking paper at a height of 4mm.
		Refrigerate it for at least 15 minutes and then cut it into 18cm diameter discs.
		Store in the freezer until ready to assemble.

CRÈME ANGLAISE

INGREDIENTS		PREPARATION
MILK 3.5% FAT	g 130	In the microwave or in a saucepan, bring the milk and cream to boil, mix the egg yolk and sugar in a
LIQUID CREAM 35% FAT	g 150	separate bowl.
EGG YOLK	g 40	Once the liquids boil, add the yolk and sugar mixture to the milk and cream.
SUGAR	g 25	Continue to cook, stirring occasionally, until it reaches 82°C.



CHOCOLATE BAVAROISE

INGREDIENTS		PREPARATION
CREME ANGLAISE	g 345	Pour the hot crème anglaise over the chocolate and emulsify with an immersion blender.
MINUETTO FONDENTE ECUADOR 70%	g 320	Once the emulsion has reached 30°C, fold in the whipped cream in 2-3 times to obtain the chocolate
LIQUID CREAM 35% FAT - LIGHTLY WHIPPED	g 450	bavaroise with a soft consistency.

MILK CARAMEL GLAZING

INGREDIENTS		PREPARATION
WATER	g 150	Make the gelatin mass by mixing the gelatin powder or the flges with lukewarm water (2) and letting it
CASTER SUGAR	g 300	cool.
GLUCOSIO	g 300	Bring water (1), sugar and glucose to 103°C.
SWEETENED CONDENSED MILK	g 200	Add the condensed milk, the gelatine mass and mix with an immersion mixer.
GELATIN POWDER OR SHEETS 200 BLOOM	g 22	Add the chocolate while continuing to mix.
WATER	g 132	Keep refrigerated until use.
RENO CONCERTO CIOCCOLATO LACTEE CARAMEL	g 250	respirate and

FINAL COMPOSITION

Half fill the 18cm diameter silicone mold with the chocolate bavaroise.

Place the double insert of namelaka and financier.

Veil with a thin layer of white chocolate bavaroise and finish with the crunchy layer.

Chill until completely frozen.

Unmould the cake and glaze it with the chocolate glazing.

Place the cake over the baked shortcrust pastry and decorate with the DAISY DOBLA.





RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

