

JOURNEY INTO THE WORLD - GOLDEN MASALA

A JOURNEY AROUND THE WORLD THROUGH THE SPICY SCENTS OF INDIA: A CAKE WITH NOTES OF TURMERIC, GINGER AND MANGO COLORGLAZE: SHINE AS IF THE WORLD IS WATCHING YOU

DIFFICULTY LEVEL E E







CURCUMA SHORTCRUST

INGREDIENTS		PREPARATION
TOP FROLLA	g 700	knead in a planetary mixer with a shortcrust pastry sheet, turmeric, avoletta and butter, finally add the
UNSALTED BUTTER 82% FAT	g 188	eggs roll out to about 3 mm in a pastry machine, rest in the refrigerator cut with a 16 cm diameter
EGGS	g 115	disc cook between two micro-perforated mats at 170 degrees for about 15 minutes, cool
AVOLETTA	g 150	
CURCUMA POWDER	g 5	

GINGER FINANCIER

INGREDIENTS		PREPARATION
AVOLETTA	g 825	mix the powders add the egg whites first and then the melted butter, add the semi-candied ginger
VIGOR BAKING	g 6	cook in a 60cmx40cm pan for 10 minutes at 180 degrees cool, sprinkle with Pralin Delicrisp Blanc
FLOUR	g 75	and then cut a 14cm diameter disc
RICE STARCH	g 75	
EGG WHITES	g 555	
UNSALTED BUTTER 82% FAT	g 180	
TUTTA FRUTTA GINGER - CESARIN	To Taste	



MANGO AND LIME JELLY

INGREDIENTS		PREPARATION
FRUTTIDOR MANGO	g 250	Mix everything while hot and pour into the 14 cm diameter insert molds, about 150 grams place the
LILLY NEUTRO	g 40	financier and knock everything down together
WATER	g 40	
GRATED LIME ZEST	To Taste	

RICE AND WHITE CHOCOLATE MOUSSE

INGREDIENTS		PREPARATION
RENO X CIOCCOLATO BIANCO 28%	g 200	make a ganache with hot cream and rice drink mixed with chocolate semi-whip the cream with
LIQUID CREAM	g 40	neutral lilly and rice drink, then combine the two compounds when the ganache drops below 30
PLANT BASED MILK	g 60	degrees pour into the PAVONI mold, and close with the frozen insert
LIQUID CREAM	g 240	
LILLY NEUTRO	g 50	
PLANT BASED MILK	g 50	

COLOR GLAZE YELLOW

INGREDIENTS		PREPARATION
COLORGLAZE YELLOW	To Taste	unmold the cake, mix the icing cold simply with the marisa without heating it ice it from frozen at -20
MANGO COMPOTE / PASSION FRUIT RAVIFRUIT	To Taste	degrees and place it on the cooked pastry decorate the central part with RAVIFRUIT COMPOTE
		MANGO AND PASSION FRUIT

FINAL COMPOSITION

After using the COLORGLAZE, decorate with Dobla decorations, fresh exotic fruit





RECIPE CREATED FOR YOU BY **DAVIDE LISTA**

PASTRY CHEF

