



## JOURNEY INTO THE WORLD - SPICY DARK

*A JOURNEY AROUND THE WORLD THROUGH THE BOLD FLAVORS OF MEXICO: DARK CHOCOLATE CAKE WITH A TOUCH OF CHILI AND CARAMEL, PAIRED WITH THE FLAVOR OF PASSION FRUIT.*

**COLORGLAZE: SHINE LIKE THE WORLD IS WATCHING YOU**

**DIFFICULTY LEVEL**



### CACAO SHORTCRUST

#### INGREDIENTS

TOP FROLLA	g 650	knead in a planetary mixer with a shortcrust pastry sheet, cocoa, avoletta and butter, finally add the
UNSALTED BUTTER 82% FAT	g 188	eggs
EGGS	g 115	roll out to about 3 mm in a pastry machine, rest in the refrigerator
AVOLETTA	g 150	cut with a 16 cm diameter disc
CACAO IN POLVERE	g 50	cook between two micro-perforated mats at 170 degrees for about 15 minutes, cool

#### PREPARATION

### TACOS BROWNIE

#### INGREDIENTS

IRCA BROWNIES CHOC	g 825	mix the first 3 ingredients together in a planetary mixer with a leaf, arrange on a 60x40cm baking
UNSALTED BUTTER 82% FAT	g 206	tray, even better if with a silicone mat with an 8mm high edge Silikomart
WATER	g 206	arrange the crushed tacos on top
TACOS - SALTED, IN PIECES	To Taste	bake in the oven at 175 degrees for about 10 minutes with initial humidity
		cool, sprinkle with Pralin Delicrisp Noir and then cut a 14cm diameter disc

#### PREPARATION

## TROPICAL SPICY CARAMEL

---

### INGREDIENTS

TOFFEE D'OR CARAMEL	g 100
FRUTTIDOR MANGO	g 300
CHILI PEPPER POWDER	g 1

### PREPARATION

heat everything together slightly and mix with a spatula, pour about 140g of caramel into the 14cm insert mould

cool, and before it is completely frozen apply the brownie directly in contact, continue to blast chill in negative

## PASSION FRUIT MOUSSE

---

### INGREDIENTS

SINFONIA CIOCCOLATO EXTRA FONDENTE 68%	g 200
LIQUID CREAM	g 50
PASSION FRUIT PURÉE	g 130
LIQUID CREAM	200
LILLY NEUTRO	g 30
WATER	g 30

### PREPARATION

make a ganache with the first 3 ingredients,

semi-whip the cream 2 with water and neutral lilly

gently combine, pour the mousse into the mold and close with caramel and brownie together

blast chill

## COLORGLAZE RED

---

### INGREDIENTS

COLORGLAZE RED	To Taste
----------------	----------

### PREPARATION

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 shortcrust

### FINAL COMPOSITION

After using the ready-to-use Colorglaze, decorate with Dobla decorations, fresh exotic fruit and chilli pepper



**RECIPE CREATED FOR YOU BY DAVIDE LISTA**

PASTRY CHEF