



## CHOCODROP CAKE WHITE

CONCEPT OF MODERN CAKES MADE WITH PURE CHOCOLATES

DIFFICULTY LEVEL



### SHORTCRUST PASTRY

#### INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 350
SUGAR	g 120
EGGS	g 150

#### PREPARATION

Mix all ingredients in a planetary mixer equipped with paddle at medium speed until a homogeneous mass is obtained.

Let the pastry rest in the refrigerator for a couple of hours.

Roll out the pastry to a thickness of 3mm, make discs of 20 cm in diameter and bake at 165C ° for 12-15min.

### ORANGE FINANCIER

#### INGREDIENTS

AVOLETTA	g 550
VIGOR BAKING	g 4
ALL-PURPOSE FLOUR	g 50
CORNSTARCH	g 50
EGG WHITES	g 370
UNSALTED BUTTER 82% FAT - MELTED	g 120
JOYPASTE ARANCIA	g 65
GRATED ORANGE ZEST	To Taste

#### PREPARATION

Whisk all the powdered ingredients by hand.

While stirring add the egg whites and JOYPASTE, and then the melted butter.

The mixture obtained must be homogeneous.

Pour 100g of financier batter into the 16 cm diameter insert molds and bake at 180-190°C for 10-15 minutes.

Once cooked, blast-freeze the financiers, keeping them in the mold, until completely frozen.

## PISTACHO NAMELAKA

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### INGREDIENTS

LIQUID CREAM 35% FAT - BOILING

WATER

LILLY NEUTRO

CHOCOCREAM PISTACCHIO

LIQUID CREAM 35% FAT

g 150

g 40

g 40

g 250

g 200

### PREPARATION

Boil cream (1), add water and LILLY NEUTRO and mix with an immersion mixer.

Add CHOCOCREAM and blend.

Add cold cream (2) while blending.

Using silicone molds, make inserts of 100g each by pouring the namelaka directly onto the previously obtained financiers.

Chill until completely frozen.

## CRUNCHY LAYER

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### INGREDIENTS

PRALIN DELICRISP PISTACHE - LIGHTLY WARMED

To Taste

### PREPARATION

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

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### INGREDIENTS

MILK 3.5% FAT

LIQUID CREAM 35% FAT

EGG YOLK

SUGAR

g 130

g 150

g 40

g 25

### PREPARATION

In the microwave or in a saucepan, bring the milk and cream to boil, mix the egg yolk and sugar in a separate bowl.

Once the liquids boil, add the yolk and sugar mixture to the milk and cream.

Continue to cook, stirring occasionally, until it reaches 82°C.

## WHITE CHOCOLATE BAVAROISE

### INGREDIENTS

CREME ANGLAISE	g 345
LILLY NEUTRO	g 65
SINFONIA CIOCCOLATO BIANCO 33%	g 450
LIQUID CREAM 35% FAT - LIGHTLY WHIPPED	g 450

### PREPARATION

Dissolve LILLY NEUTRO in the hot crème anglaise, pour over the chocolate and emulsify with an immersion blender.

Once the emulsion has reached 30°C, fold in the whipped cream in 2-3 times to obtain the chocolate bavaroise with a soft consistency.

## WHITE CHOCOLATE GLAZE

### INGREDIENTS

WATER	g 150
CASTER SUGAR	g 300
GLUCOSIO	g 300
SWEETENED CONDENSED MILK	g 200
GELATIN POWDER OR SHEETS 200 BLOOM	g 22
WATER	g 132
SINFONIA CIOCCOLATO BIANCO 33%	g 250

### PREPARATION

Make the gelatin mass by mixing the gelatin powder or the flges with lukewarm water (2) and letting it cool.

Bring water (1), sugar and glucose to 103°C.

Add the condensed milk, the gelatine mass and mix with an immersion mixer.

Add the chocolate while continuing to mix.

Keep refrigerated until use.

### 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 WHITE FLOWER DOBLA.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF