



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
UNSALTED BUTTER 82% FAT
EGGS
AVOLETTA
CACAO IN POLVERE

g 650
g 188
g 115
g 150
g 50

PREPARATION

knead in a planetary mixer with a shortcrust pastry sheet, cocoa, avoletta and butter, finally add the eggs
roll out to about 3 mm in a pastry machine, rest in the refrigerator
cut with a 16 cm diameter disc
cook between two micro-perforated mats at 170 degrees for about 15 minutes, cool

TACOS BROWNIE

INGREDIENTS

IRCA BROWNIES CHOC
UNSALTED BUTTER 82% FAT
WATER
TACOS - SALTED, IN PIECES

g 825
g 206
g 206
To Taste

PREPARATION

mix the first 3 ingredients together in a planetary mixer with a leaf, arrange on a 60x40cm baking tray, even better if with a silicone mat with an 8mm high edge Silikomart
arrange the crushed tacos on top
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

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
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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 Dobra decorations, fresh exotic fruit and chilli pepper



RECIPE CREATED FOR YOU BY DAVIDE LISTA

PASTRY CHEF