

CHOCODROP CAKE SANTO DOMINGO

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 180 | 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 60 | 12-15min. |

BANANA FINANCIER

| INGREDIENTS | | PREPARATION |
|----------------------------------|-------|--|
| DELINOISETTE | g 550 | Whisk all the powdered ingredients by hand. |
| VIGOR BAKING | g 4 | While stirring add the egg whites and JOYPASTE, and then the melted butter. |
| ALL-PURPOSE FLOUR | g 50 | The mixture obtained must be homogeneous. |
| CORNSTARCH | g 50 | Pour 100g of financier batter into the 16 cm diameter insert molds and bake at 180-190°C for 10-15 |
| EGG WHITES | g 370 | minutes. |
| UNSALTED BUTTER 82% FAT - MELTED | g 120 | Once cooked, blast-freeze the financiers, keeping them in the mold, until completely frozen. |
| JOYPASTE BANANA | g 65 | |



DARK 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 DARK and blend. |
| LILLY NEUTRO | g 40 | Add cold cream (2) while blending. |
| CHOCOCREAM DARK | 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 TROPICAL - 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 SANTO DOMINGO 75% | g 290 | Once the emulsion has reached 30°C, fold in the whipped cream in 2-3 times to obtain the chocolate |
| LIQUID CREAM 35% FAT | g 450 | bavaroise with a soft consistency. |

DARK 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. |
| MINUETTO FONDENTE SANTO DOMINGO 75% | g 250 | |

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 BLOSSOM DOBLA.





RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

