



EXOTIC FOOTPRINT

HAZELNUT FINANCIER

INGREDIENTS

DELINOISETTE	g 825
VIGOR BAKING	g 6
TYPE 00 WHITE FLOUR	g 75
CORNSTARCH	g 75
EGG WHITES	g 555
UNSALTED BUTTER	g 180

PREPARATION

mix the powders
add the egg whites first and then the melted butter
bake in a 60cmx40cm pan for 10 minutes at 180 degrees

DARK CRISPY LAYER

INGREDIENTS

PRALIN DELICRISP NOIR	To Taste
-----------------------	----------

PREPARATION

spread a layer of pralin delicrisp noir on the cooked financier

MASCARPONE NAMELAKA

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 200
LIQUID CREAM	g 175
GLUCOSIO	g 20
	g 40
WATER	g 40
SINFONIA CIOCCOLATO BIANCO	g 425
MASCARPONE CHEESE	g 500

PREPARATION

heat the first 5 ingredients, mix with the chocolate chips and finally with the mascarpone
pour approximately 150 grams into the 14 cm insert mould

EXOTIC JELLY

INGREDIENTS

PASSION FRUIT PURÉE	g 250
LILLY NEUTRO	g 50

PREPARATION

mix the ingredients while hot
pour over the already chilled insert, approximately 100 grams
break down again

DARK CHOCOLATE DOMORI MOUSSE ARRIBA 64%

INGREDIENTS

ARRIBA DARK 64%	g 200
LIQUID CREAM	g 50
PASSION FRUIT PURÉE	g 130
LIQUID CREAM	g 200
	g 30
WATER	g 30

PREPARATION

make a ganache with the first 3 ingredients,
semi-whip the cream 2 with water and neutral lilly
combine delicately, pour a part of the mousse into the SILIKOMART mould, insert the insert, continue
with the mousse and close with the financier
break down

CHOCOLATE SPRAY MASS

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68%

BURRO DI CACAO

BURRO DI CACAO

BURRO DI CACAO

g 200

g 200

To Taste

To Taste

PREPARATION

spray at 30 degrees with cake at -20 degrees

FINAL COMPOSITION

spray at 30 degrees with cake at -20 degrees

decorate with DOBLA decorations



RECIPE CREATED FOR YOU BY DAVIDE LISTA

PASTRY CHEF