



## CHOCODROP CAKE ECUADOR

CONCEPT OF MODERN CAKES MADE WITH PURE CHOCOLATES

DIFFICULTY LEVEL



### SHORTCRUST PASTRY

#### INGREDIENTS

TOP FROLLA  
UNSALTED BUTTER 82% FAT  
SUGAR  
EGGS  
CACAO IN POLVERE

g 1000  
g 350  
g 120  
g 168  
g 24

#### 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.

### AROMATIZED FINANCIER

#### INGREDIENTS

DELINOISETTE  
VIGOR BAKING  
ALL-PURPOSE FLOUR  
CORNSTARCH  
EGG WHITES  
UNSALTED BUTTER 82% FAT  
JOYPASTE BISCOTTO

g 550  
g 4  
g 50  
g 50  
g 370  
g 120  
g 65

#### 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.

## CARAMEL NAMELAKA

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### INGREDIENTS

LIQUID CREAM 35% FAT - BOILING  
WATER  
LILLY NEUTRO  
CHOCOCREAM CARAMEL FLEUR DE SEL  
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 CARAMEL FLEUR DE SEL 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 CARAMEL FLEUR DE SEL - 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.

## CHOCOLATE BAVAROISE

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### INGREDIENTS

CREME ANGLAISE	g 345
MINUETTO FONDENTE ECUADOR 70%	g 320
LIQUID CREAM 35% FAT - LIGHTLY WHIPPED	g 450

### PREPARATION

Pour the hot crème anglaise 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.

## MILK CARAMEL GLAZING

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### 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
RENO CONCERTO LACTEE CARAMEL	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 DAISY DOBLA.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF