



CHOCODROP CAKE MILK

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 162
CACAO IN POLVERE	g 36

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.

VANILLA COCONUT FINANCIER

INGREDIENTS

AVOLETTA	g 550
VIGOR BAKING	g 4
ALL-PURPOSE FLOUR	g 50
CORNSTARCH	g 50
GRATED COCONUT - MELTED	g 60
EGG WHITES - MELTED	g 370
UNSALTED BUTTER 82% FAT - MELTED	g 120
JOYPASTE VANIGLIA CARIBE - MELTED	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.

MILK NAMELAKA

INGREDIENTS

LIQUID CREAM 35% FAT - BOILING
WATER
LILLY NEUTRO
CHOCOCREAM MILK & COCOA
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 MILK&COCOA 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

INGREDIENTS

PRALIN DELICRISP COCONUTY - 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

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

INGREDIENTS

CREME ANGLAISE	g 345
MINUETTO LATTE SANTO DOMINGO 38%	g 290
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 CHOCOLATE GLAZING

INGREDIENTS

WATER - BOILING	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 LATTE 38%	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 PURPLE FLOWER DOBLA.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF