



TROPICAL SAVARIN

TROPICAL SINGLE SERVE

DIFFICULTY LEVEL



COCOA BISQUIT

INGREDIENTS

IRCA GENOISE CHOC

g 250

EGGS - AT ROOM TEMPERATURE

g 250

PREPARATION

Whip all the ingredients in a planetary mixer with whisk for 10-12 min.

Spread the dough on a baking tray and bake at 200-220°C for 8 min.

Once cold cut into disks 10cm diameter.

VANILLA CAKE

INGREDIENTS

ALICE'S CAKE

g 500

WATER

g 190

SEED OIL

g 190

JOYPASTE VANIGLIA CARIBE

g 20

PREPARATION

Mix all the ingredients in a planetary mixer with paddle for 5-8min at medium speed.

Fill at 3/4 a 30x40cm tray and bake in the oven at 175°C for 25-30 minutes.

Leave it to cool at room temperature.

CRUNCHY LAYER

INGREDIENTS

PRALIN DELICRISP TROPICAL - LIGHTLY WARMED

To Taste

PREPARATION

Spread DELICRISP on the surface of the vanilla cake and refrigerate.

WHITE CHOCOLATE MOUSSE

INGREDIENTS

MILK 3.5% FAT - BOILING	g 125
LILLY NEUTRO	g 25
SINFONIA CIOCCOLATO BIANCO	g 250
LIQUID CREAM 35% FAT - LIGHTLY WHIPPED	g 250

PREPARATION

Dissolve LILLY NEUTRO in the milk.

Pour over the chocolate and emulsify with a hand blender, obtaining a ganache.

When the ganache will reach 30°C, add the semi-whipped cream to obtain a mousse.

TROPICAL FRUIT CRÉMEUX

INGREDIENTS

FRUIT PURÉE - MANGO	g 80
FRUIT PURÉE - PASSION FRUIT	g 60
GLUCOSIO	g 15
EGGS	g 50
EGG YOLK	g 35
LILLY NEUTRO	g 30
BURRO DI CACAO	g 35

PREPARATION

Make a crème anglaise cooking the first five ingredients in a sauce pan at 85°C.

Add LILLY NEUTRO and COCOA BUTTER and emulsify with a hand blender.

GLAZING

INGREDIENTS

MIRROR NEUTRAL - MELTED AT 45-50C°	To Taste
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FINAL COMPOSITION

Half-fill the 8cm diameter savarin molds with the chocolate mousse.

Freeze them.

Fill the molds to the rim with the tropical crémeux.

Freeze completely.

Unmold the savarins and glaze them with MIRROR.

Place the savarins on the cocoa bisquit.

Make 2cm diameter vanilla cake cylinders and place them in the center of the cake.

Decorate with COCO DOBLA.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF