



## EXOTIC CAKE

### SHORTCRUST PASTRY BASE

#### INGREDIENTS

|                         |        |
|-------------------------|--------|
| TOP FROLLA              | g 1000 |
| UNSALTED BUTTER 82% FAT | g 400  |
| EGGS                    | g 100  |

#### PREPARATION

Mix all the ingredients together, spread to a height of 3mm, let it rest in the refrigerator and once you have cupped a ring with a diameter of 18cm, cook at 170 degrees for 12 minutes.

### FINANCIER ALMONDS AND COCONUT

#### INGREDIENTS

|                         |       |
|-------------------------|-------|
| DEHYDRATED COCONUT      | g 200 |
| AVOLETTA                | g 200 |
| CONFECTIONER'S SUGAR    | g 85  |
| WHITE BREAD FLOUR       | g 62  |
| VIGOR BAKING            | g 7   |
| EGG WHITES              | g 300 |
| HONEY                   | g 37  |
| UNSALTED BUTTER 82% FAT | g 275 |

#### PREPARATION

Combine all the powders, add the egg whites at room temperature, then the melted butter together with the honey.

Bake at 180 degrees for 10 minutes

### CRUNCHY CARAMEL LAYER

#### INGREDIENTS

|                                       |          |
|---------------------------------------|----------|
| PRALIN DELICRISP CARAMEL FLEUR DE SEL | To Taste |
|---------------------------------------|----------|

#### PREPARATION

Spread a light layer directly on the cooked financier

## MANGO JELLY

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### INGREDIENTS

|                 |       |
|-----------------|-------|
| FRUTTIDOR MANGO | g 200 |
| LILLY NEUTRO    | g 20  |
| WATER           | g 20  |

### PREPARATION

Slightly heat the fruttidor, add water and neutral lilly, mix and blast chill inside a 14 cm diameter insert mould, with the financier and the croccantino underneath

## COCONUT NAMELAKA

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### INGREDIENTS

|                            |       |
|----------------------------|-------|
| FULL-FAT MILK (3,5% FAT)   | g 200 |
| GLUCOSIO                   | g 10  |
| LILLY NEUTRO               | g 45  |
| JOYGELATO COCCO            | g 16  |
| SINFONIA CIOCCOLATO BIANCO | g 340 |
| LIQUID CREAM               | g 250 |

### PREPARATION

Bring the first 4 ingredients to a light boil, mix with the white chocolate and finally with the cold cream. Pour into 14cm diameter insert molds and blast chill

## TROPICAL CARAMEL

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### INGREDIENTS

|                     |       |
|---------------------|-------|
| TOFFEE D'OR CARAMEL | g 100 |
| FRUTTIDOR MANGO     | g 300 |
| SALT                | g 4   |

### PREPARATION

Heat all ingredients together and mix thoroughly. Place on top of the frozen namelaka and blast chill

## MILK CHOCOLATE AND COCONUT MOUSSE

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### INGREDIENTS

|                                  |       |
|----------------------------------|-------|
| MINUETTO LATTE SANTO DOMINGO 38% | g 500 |
| LIQUID CREAM                     | g 100 |
| WATER                            | g 200 |
| DEHYDRATED COCONUT               | g 68  |
| LILLY NEUTRO                     | g 115 |
| WATER                            | g 115 |
| LIQUID CREAM                     | g 600 |

### PREPARATION

Bring the cream, water and grated coconut to a light boil, mix with the chocolate and when the temperature drops below 30 degrees, mix delicately with the last 3 semi-whipped ingredients.

## MILK CHOCOLATE GLAZE

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### INGREDIENTS

|                                    |       |
|------------------------------------|-------|
| WATER                              | g 132 |
| GELATIN POWDER OR SHEETS 200 BLOOM | g 22  |
| WATER                              | g 150 |
| SUGAR                              | g 300 |
| GLUCOSIO                           | g 300 |
| SKIM CONDENSED MILK                | g 200 |
| MINUETTO LATTE SANTO DOMINGO 38%   | g 250 |

### PREPARATION

Bring water, sugar and glucose to 103 degrees.

Add the rehydrated gelatin with the corresponding water, the condensed milk and the chocolate

Cool overnight

### FINAL COMPOSITION

Deposit 250 g of mousse, then the first insert with 130 g of namelaka and 100 g of caramel, continue with another 250 g of mousse, and finally the second insert with 130 g of mango jelly and 75 g of financier sprinkled with 35 g of crunchy.

Blast chill, glaze by preheating the glaze to 35 degrees and place on the pastry.



**RECIPE CREATED FOR YOU BY DAVIDE LISTA**

PASTRY CHEF