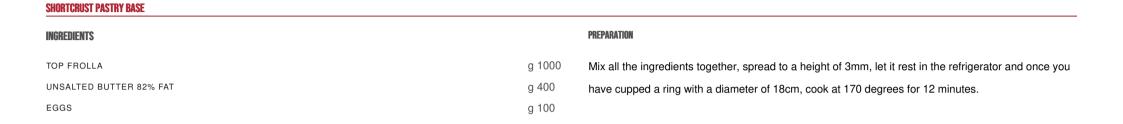
EXOTIC CAKE



FINANCIER ALMONDS AND COCONUT

INGREDIENTS		PREPARATION
DEHYDRATED COCONUT	g 200	Combine all the powders, add the egg whites at room temperature, then the melted butter together
AVOLETTA	g 200	with the honey.
CONFECTIONER'S SUGAR	g 85	Bake at 180 degrees for 10 minutes
WHITE BREAD FLOUR	g 62	
VIGOR BAKING	g 7	
EGG WHITES	g 300	
HONEY	g 37	
UNSALTED BUTTER 82% FAT	g 275	

CRUNCHY CARAMEL LAYER

INGREDIENTS		PREPARATION
PRALIN DELICRISP CARAMEL FLEUR DE SEL	To Taste	Spread a light layer directly on the cooked financier



MANGO JELLY

INGREDIENTS		PREPARATION
FRUTTIDOR MANGO	g 200	Slightly heat the fruttidor, add water and neutral lilly, mix and blast chill inside a 14 cm diameter insert
LILLY NEUTRO	g 20	mould, with the financier and the croccantino underneath
WATER	g 20	

COCONUT NAMELAKA

INGREDIENTS		PREPARATION
FULL-FAT MILK (3,5% FAT)	g 200	Bring the first 4 ingredients to a light boil, mix with the white chocolate and finally with the cold cream.
GLUCOSIO	g 10	Pour into 14cm diameter insert molds and blast chill
LILLY NEUTRO	g 45	
JOYGELATO COCCO	g 16	
SINFONIA CIOCCOLATO BIANCO	g 340	
LIQUID CREAM	g 250	

TROPICAL CARAMEL

INGREDIENTS		PREPARATION
TOFFEE D'OR CARAMEL	g 100	Heat all ingredients together and mix thoroughly.
FRUTTIDOR MANGO	g 300	Place on top of the frozen namelaka and blast chill
SALT	g 4	



MILK CHOCOLATE AND COCONUT MOUSSE

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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

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

INGREDIENTS		PREPARATION
WATER	g 132	Bring water, sugar and glucose to 103 degrees.
GELATIN POWDER OR SHEETS 200 BLOOM	g 22	Add the rehydrated gelatin with the corresponding water, the condensed milk and the chocolate
WATER	g 150	Cool overnight
SUGAR	g 300	
GLUCOSIO	g 300	
SKIM CONDENSED MILK	g 200	
MINUETTO LATTE SANTO DOMINGO 38%	g 250	

PREPARATION

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

