



## SHOOTING STAR

CHRISTMAS DESSERT FOR THE DOBLA WINTER WONDERLAND

DIFFICULTY LEVEL



### SPYCED GINGER CAKE

#### INGREDIENTS

ALICE'S CAKE	g 1000
SUNFLOWER SEED OIL	g 375
WATER	g 375
FLOUR	g 50
GINGER - CANDYED CUBES	g 200
SPICES - CINNAMON/NUTMEG IN POWDER	g 40

#### PREPARATION

Mix all the ingredients except the candied fruit in a planetary mixer with paddle for 5 minutes at medium speed.

Lastly add the candied fruit and mix gently.

Pour the dough into the molds, filling them 2/3 full and bake in a static oven at 170°C.

### WHIPPED GANACHE

#### INGREDIENTS

LIQUID CREAM 35% FAT - BOILING	g 80
SINFONIA CARAMEL ORO	g 130
LIQUID CREAM 35% FAT - COLD	g 200

#### PREPARATION

Emulsify hot cream, spices and chocolate.

Still emulsifying, add the cold cream and place in the refrigerator for 3 hours.

Whip until fluffy.

### CHOCOLATE COATING

#### INGREDIENTS

SINFONIA CARAMEL ORO - MELTED	g 400
SUNFLOWER SEED OIL	g 100

#### PREPARATION

Combine the ingredients.

Use at 32°C

## FINAL COMPOSITION

pipe the whipped ganache on the cold cake, making tufts.

Cool in refrigerator.

Half glaze the cake and decorate with BRONZE STAR DOBLA.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF