



## EXOTIC CAKE

### SHORTCRUST PASTRY BASE

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#### 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

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#### 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

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### 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 33%

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