



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 CIOCCOLATO 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 CIOCCOLATO 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