



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