



# CAKE EXOTICA

## COMPOSITION OF THE CAKE (quantity for baking tray from 60x40)

- Almond pastry
- Coconut frangipani and Exotic Camel
- Exotic Camel cream
- Glassa Neutra Morbida Camel

### ALMOND PASTRY

(quantity for baking tray from 60x40 equal to 700 g)

160 g	Cold diced butter
3 g	Salt
80 g	Icing sugar
40 g	Sugar
50 g	Almond flour
70 g	Eggs
80 g	Flour 1
220 g	Flour 2

### COCONUT FRANGIPANE and EXOTIC

(quantity for baking tray from 60x40 equal to 1000 g)

380 g	Marzapane 70 Camel
140 g	Sugar
230 g	Ointment butter
160 g	Whole eggs
45 g	Potato starch
50 g	Bagna 60° Exotic Camel
120 g	Coconut flour
300 g	Frutta più ananas Camel well drained
4 g	Aroma Più Limone Camel
4 g	Aroma Più Vaniglia Tahiti Camel

### EXOTIC CREAM (Chiboust)

700 g	Milk
320 g	Yolks
120 g	Sugar
40 g	Corn flour
36 g	Gelly
560 g	Egg white
700 g	Gel Glassa Neutra Camel
160 g	Camel Exotic 60°

### ALMOND SHORTBREAD PROCESS:

*In a planetary mixer, lightly work the cold butter, add the salt and sugar and almond flour, then icing sugar. Pour the eggs flush and after add the first part of flour. Work briefly and add the second part of flour. Leave to rest overnight in the refrigerator.*

### FRANGIPANE COCONUT PROCEDURE:

*Mix the marzipan 70 in a planetary mixer with the leaf. Gradually add butter, add sugar, starch, dip and eggs. Add the coconut rapè. Follow the assembly procedure.*

### EXOTIC CREAM PROCEDURE (Chiboust):

*Moisturize the jelly, add the sugar to the yolks and then add the corn flour. Bring the milk to a boil and pour over the mixture of yolks and sugar, cook like a normal pastry cream and still hot add the hydrated jelly and CAMEL EXOTIC. Prepare an Italian meringue, making lightly whiten the egg white in a planetary mixer and adding the Gel Glassa Neutra Camel heated to 108 °C. Pour the hot cream over the meringue. Mix and pour into the mold.*

### ASSEMBLAGGIO DEL DOLCE:

*Stendere la frolla alle mandorle e foderare uno stampo dell'altezza di 2 cm. Inserire il frangipane e cuocere in forno a 180°C per 18 minuti circa. Versare la crema Exotic in uno stampo più piccolo ed abbatte. Inserire la crema Exotic abbattuta. Glassare con gel glassa neutra e decorare con la frutta.*

### ASSEMBLAGGIO DEL DOLCE (versione mignon):

*Stendere 700 g di frolla a 4 mm in una teglia ed adagiarsi sopra un quadro. Abbatte. Versare il frangipane al cocco e cuocere a 180°C per circa 18 minuti. Raffreddare e bagnare con la bagna Exotic Camel. Versare la chiboust ed abbatte. Lucidare con gel glassa neutra morbida e decorare.*