



## 3 CHOCOLATE

### GLUTEN FREE CACAO BISCUIT

#### INGREDIENTS

IRCA GENOISE GLUTEN FREE

EGGS

LEVOSUCROL

CACAO IN POLVERE

Kg 1

g 1200

g 100

g 120

#### PREPARATION

mix all the ingredients together with an immersion blender

spread approximately 700g per tray on a 60x40cm baking tray

cook for 5 minutes at 200 degrees with 50% steam

cup and cool

if you are not interested in having a completely gluten free cake, spread a layer of Pralin Delicrisp Noir

### WHITE CHOCOLATE NAMELAKA

#### INGREDIENTS

FULL-FAT MILK (3,5% FAT)

GLUCOSIO

RENO X BIANCO

LIQUID CREAM

LILLY NEUTRO

g 200

g 10

g 340

g 250

g 45

#### PREPARATION

bring milk, glucose and neutral lilly to a light boil

mix with the chocolate, add the cream, pour approximately 250g of namelaka into the pavoni silicone

mold KE089 CYLINDRA

cool

## MILK CHOCOLATE NAMELAKA

### INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 200
GLUCOSIO	g 10
RENO X LATTE	g 350
LIQUID CREAM	g 250
LILLY NEUTRO	g 45

### PREPARATION

bring milk, glucose and neutral lilly to a light boil

mix with the chocolate, add the cream, pour approximately 250g of namelaka into the Pavoni KE089

CYLINDRA silicone mold on top of the previous layer

cool

## DARK CHOCOLATE NAMELAKA

### INGREDIENTS

MILK	g 200
GLUCOSIO	g 10
RENO X FONDENTE	g 230
LILLY NEUTRO	g 30
LIQUID CREAM	g 250

### PREPARATION

bring milk, glucose and neutral lilly to a light boil

mix with the chocolate, add the cream, pour approximately 250g of namelaka into the silicone mold

pavoni KE089 CYLINDRA on top of the other layer and close with the biscuit

cool

## BLUEBERRY JELLY

### INGREDIENTS

FRUTTIDOR MIRTILLO	g 250
WATER	g 30
LILLY NEUTRO	g 30

### PREPARATION

mix while hot, and pour into the cavity of the cake at the top



## FINAL COMPOSITION

spray with heated Blitz

decorate with Dobla decorations

if you want to make mignon cubes:

**BLUEBERRY JELLY-FREE VARIANT WITH ONLY 1 BISQUIT:** place the bisque covered with pralin delicrisp noir + 5% seed oil in a 30cmx30cm frame, pour 700g of white chocolate namelaka, 700g milk chocolate namelaka, 700g of chocolate namelaka dark chocolate, sprinkle with 300g of Blitz + 40g blueberry fruit + to taste water-soluble purple dye, cool after each layering, chill and cut at -11 degrees.

**VARIANT WITH BLUEBERRY JELLY FOR ONLY 1 BISQUIT:** place the bisque covered with pralin delicrisp noir + 5% seed oil in a 30cmx30cm frame, pour 600g of white chocolate namelaka, 600g milk chocolate namelaka, 400g of blueberry jellied , 600g of chocolate namelaka dark chocolate, sprinkle with 300g of Blitz + 40g of blueberry fruit + to taste. water-soluble purple dye, cool after each layering, chill and cut at -11 degrees.

**VARIANT WITH BLUEBERRY JELLY WITH 2 BISQUITS:** place the bisque covered with pralin delicrisp noir + 5% seed oil in a 30cmx30cm frame, pour 500g of white chocolate namelaka, 500g milk chocolate namelaka, single bisquit, 400g of gelled blueberry, 500g of dark chocolate namelaka, sprinkle with 300g of Blitz + 40g of blueberry fruit + to taste. water-soluble purple dye, cool after each layering, chill and cut at -11 degrees.



**RECIPE CREATED FOR YOU BY DAVIDE LISTA**

PASTRY CHEF