



## ECUAMISU'

### MODERN CHOCOLATE TIRAMISU'

DIFFICULTY LEVEL



#### COCOA BISQUIT

##### INGREDIENTS

IRCA GENOISE CHOC

g 1000

EGGS

g 1200

HONEY

g 100

##### PREPARATION

In a planetary mixer, whip all the ingredients for 10/12 minutes at high speed.

Spread the batter onto baking paper sheet to the thickness of 8 mm, then bake for 10 minutes at

220°C with closed valve.

#### COFFEE SYRUP

##### INGREDIENTS

WATER

g 500

JOYTOPPING CAFFÈ'

g 150

##### PREPARATION

Stir water and JOYTOPPING PREMIUM CAFFÈ.

Keep in a bottle for syrups

#### CREME ANGLAISE FOR BAVAROIS

##### INGREDIENTS

LIQUID CREAM 35% FAT

g 175

MILK 3.5% FAT

g 75

EGG YOLK

g 55

CASTER SUGAR

g 30

##### PREPARATION

Bring milk and liquid cream to the boil in a microwave or in a pot.

In a separate bowl, add yolks to sugar and stir.

Once the milk and liquid cream mixture begins to boil, add the yolks and sugar mixture to it.

Continue to cook, stirring from time to time, until it reaches the temperature of 82°C.

## CHOCOLATE TIRAMISU'

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### INGREDIENTS

MINUETTO FONDENTE ECUADOR 70%	g 150
LIQUID CREAM 35% FAT	g 250
WATER	g 25
LILLY NEUTRO	g 25
MASCARPONE CHEESE	g 250

### PREPARATION

Add 200g of crème anglaise for bavarois to chocolate and emulsify in order to prepare a ganache.  
Combine the resulting ganache with a mascarpone cheese to make an homogeneous mixture.  
At last, add stabilized whipped cream.

## FINISHING

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### INGREDIENTS

HAPPYKAO	To Taste
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### PREPARATION

Use HAPPYCAO in the final composition step, as described below.

### FINAL COMPOSITION

Line a steel ring with the chocolate bisquit.

Soak a disc of bisquit into the coffee syrup and lay it into the mould, spread the mousse into a smooth layer over it, then add a second coffee-soaked disc of bisquit and cover with another layer of mousse.

Dress the top of the dessert with dollops of mousse and sprinkle with HAPPYCAO.

Complete the decoration with COCOA BEAN CUP DOBLA and MOKKA BEANS DOBLA.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF