



## CREAMY LOVE LETTER

### LIME PAIN DE GENES

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#### INGREDIENTS

MOGADOR PREMIUM	g 200
SUGAR	g 90
EGGS	g 230
TYPE 00 WHITE FLOUR	g 60
VIGOR BAKING	g 5
SEED OIL	g 60
MILK	g 50
PASTA FRUTTA ORO LEMON - CESARIN	g 24
	g 5
TUTTA FRUTTA FRUTTI DI BOSCO CESARIN	To Taste

#### PREPARATION

Mix Mogador Premium with sugar and eggs in a mixer.  
Sift the powders, Add all the other ingredients and continue mixing. Bake in a 30cmx40cm baking pan, arranging some all fruit berries, at 180 degrees for 10 minutes Cup disks about 3cm in diameter.

### GELLED GRAPEFRUIT

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#### INGREDIENTS

PUREA DI MELOGRANO RAVIFRUIT	g 250
LILLY NEUTRO	g 50

#### PREPARATION

Heat the puree and mix with Lilly Neutro Pour inside 3cm diameter ball molds Blast chilling to -40 degrees.

## BAILEYS AND MASCARPONE WHIPPED GANACHE

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### INGREDIENTS

MILK	g 240
BAILEYS	g 515
GLUCOSIO	g 65
LEVOSUCROL	g 65
SINFONIA CIOCCOLATO BIANCO	g 585
LIQUID CREAM	g 666
MASCARPONE CHEESE	g 1333
	g 10
WATER	g 50

### PREPARATION

Heat milk with sugars, hydrated gelatin. Add the chocolate while continuing to mix. Add the Baileys Next, the cream and mascarpone. Leave to rest in the refrigerator overnight covered.

## CHOCOLATE SHELL

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### INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%	g 100
BURRO DI CACAO	g 100

### PREPARATION

Mix the two ingredients and use at 35°C.

### FINAL COMPOSITION

Semi-mix the ganache in a planetary mixer.

Using a pastry bag, insert the ganache into a 5cm-diameter ball mold until halfway through. Place the frozen pomegranate insert, continue with more ganache and close with a disk of pain de genes. Blast chill to -40 degrees.

Unmold from the mold and store at -20 degrees.

Frost with milk chocolate frosting, cool again and drizzle with red cocoa butter at 28/29 degrees.

Decorate with Dobra: Hot lips Heart lace dark Love letter Rose 2D lid glossy red.



**RECIPE CREATED FOR YOU BY DAVIDE LISTA**

PASTRY CHEF