



HOLIDAY TIRAMISU

NEW LIFE TO YOUR PANETTONE

DIFFICULTY LEVEL



PANETTONE

PREPARATION

- Remove the paper around the panettone and cut some slices horizontally.

COFFEE SYRUP

INGREDIENTS

| | |
|-------------------|-------|
| WATER | g 600 |
| CASTER SUGAR | g 400 |
| JOYTOPPING CAFFE' | g 200 |

PREPARATION

- Bring all the ingredients to 60°C.

CUSTARD CREAM

INGREDIENTS

| | |
|-----------------------------------|--------|
| FULL-FAT MILK (3,5% FAT) | g 1000 |
| CASTER SUGAR | g 300 |
| EGG YOLKS | g 150 |
| SOVRANA | g 80 |
| UNSALTED BUTTER 82% FAT | g 120 |
| PASTA FRUTTA ORO ORANGE - CESARIN | g 25 |

PREPARATION

- Mix the yolk and SOVRANA and 1/4 of the milk cold with a whisk.
- Boil the remaining milk with the sugar, add the mixture and continue to boil for two minutes, finally add the orange-gold fruit paste.
- Once it has cooled down to 40°C, add the butter and mix.

MASCARPONE CREAM

INGREDIENTS

| | |
|--------------------------------------|-------|
| LIQUID CREAM 35% FAT | g 200 |
| MASCARPONE CHEESE | g 200 |
| JOYPASTE VANIGLIA MADAGASCAR/BOURBON | g 5 |
| CONFECTIONER'S SUGAR | g 20 |

PREPARATION

- Semi whip cream.
- Add the mascarpone and mix in the planetary mixer.
- Add the custard and mix by hand with the help of a marisa.
- Finally add the JOYPASTE VANILLA and the icing sugar, mixing again.

CHOCOLATE CAKE ROUND

INGREDIENTS

| | |
|----------------------------------|----------|
| SINFONIA CIOCCOLATO BIANCO | To Taste |
| SINFONIA CIOCCOLATO FONDENTE 68% | To Taste |

PREPARATION

- Spread the white chocolate on a strip of acetate and with the help of a tarot with the teeth make small waves, wait for it to crystallize slightly.
- Pour the dark chocolate over it and with the help of an angled spatula, spread it over the entire surface.
- When the chocolate is slightly crystallized, place another sheet of acetate on it and turn everything around an iron ring.
- once completely crystallized remove the ring.

FINAL COMPOSITION

- Place a slice of panettone inside a steel ring covered with a sheet of acetate.
- Brush the wet.
- Spread a layer of mascarpone cream.
- place another layer of panettone and wet with the coffee syrup.
- Make a decorative layer of mascarpone cream.
- Decorate with the HAPPYCAO.
- Arrange the previously made chocolate ring around the cake.



RECIPE CREATED FOR YOU BY MIRKO SCARANI

PASTRY CHEF