



## LOVE PILL

### VALENTINE'S SINGLE PORTION

DIFFICULTY LEVEL



#### ALMOND FINANCIER

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##### INGREDIENTS

AVOLETTA	g 550
VIGOR BAKING	g 5
ALL-PURPOSE FLOUR	g 50
CORNSTARCH	g 50
EGG WHITES	g 370
UNSALTED BUTTER 82% FAT - MELTED	g 120

##### PREPARATION

Mix all the dry ingredients, add the egg whites stirring by hand then add the melted butter.  
Fill the 60x40 silicone moulds and bake for 10-15 minuti at 180-190°C with closed valve.  
Cool it down at room temperature

#### CRUNCHY INSERT

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##### INGREDIENTS

PRALIN DELICRISP FRUITS ROUGES - WARMED AT 30°C	To Taste
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##### PREPARATION

Spread the PRALIN DELICRISP over the almond financier.  
Chill it for 10 minutes in the refrigerator and then cut it with the insert cutter.  
Keep in the fridge before use.

## VANILLA NAMELAKA

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### INGREDIENTS

LIQUID CREAM 35% FAT - TO BOIL (1)	g 150
WATER	g 40
LILLY NEUTRO	g 40
CHOCOCREAM BIANCO	g 250
LIQUID CREAM 35% FAT - COLD (2)	g 200

### PREPARATION

Bring the cream (1) to boil.

Add water, LILLY NEUTRO and mix.

Add the CHOCOCREAM MILK & COCOA always mixing.

Emulsify everything by using a hand blender and pour the cold cream (2) always keep blending.

Pour Half of the namelaka in the insert silicone form, and freeze.

Cover the other half with the cling film and leave it to rest overnight in the refrigerator.

## STRAWBERRY MOUSSE

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### INGREDIENTS

LIQUID CREAM 35% FAT	g 1000
WATER	g 300
	g 200
FRUTTIDOR FRAGOLA	g 600

### PREPARATION

Lightly whip the cream in a planetary mixer.

Mix the water with LILLY NEUTRO and FRUTTIDOR FRAGOLA.

Add the mixture to the cream 2/3 times and mix gently.

## COATING

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### INGREDIENTS

MIRROR FRAGOLA - HEATED AT 45°C	To Taste
CHOCOCREAM CRUNCHY FRUTTI ROSSI - HEATED AT 35°C	To Taste

## BALSAMIC VINEGAR REDUCTION

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### INGREDIENTS

BALSAMIC VINEGAR

g 100

LEVOSUCROL

g 100

### PREPARATION

Bring the ingredients to a low simmer for 5 minutes.

Cool down for a couple of minutes before filling the pipettes

### FINAL COMPOSITION

Fill by 2/3 the pill silicone form with the Strawberry mousse.

Insert the frozen namelaka, add a small quantity of mousse and close the dessert with the spreaded financier.

Place in freezer until fully frozen.

Unmould the pills and glaze them with the mirror.

Place the pills in the freezer for a couple of minutes to set the MIRROR.

With the help of two skewers dip the bottom of the pill in the melted CHOCOCREAM CRUNCHY.

Make sure to remove the excess and place over the serving plate.

Whip the namelaka in a planetary mixer for a couple of minutes.

Using a piping bag with a saint-honorè nozzle decorate the surface of the pill.

Decorate with the pipettes and PETIT LOVE



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

