

YOGURT & WILD BERRY ENTREMETS

MODERN CAKE

DIFFICULTY LEVEL

SWISS ROLL (BISCUIT) RECIPE

INGREDIENTS		PREPARATION
IRCA GENOISE	g 1000	Whip all the ingredients in a planetary mixer for 10-12 minutes at medium speed.
EGGS - AT ROOM TEMPERATURE	g 1200	Spread the whipped mixture evenly into 0.5cm layers onto tray lined with parchment paper.
ZUCCHERO INVERTITO - OR HONEY	g 100	Bake for 6-7 at 200-220-°C with the valve closed (N.B.: the baking time is measured out for 600-
		700g of biscuit for each 60x40cm tray).
		Out of the oven, let cool down for a few minutes, then cut out a 14cm disc of biscuit, which will

be the insert of the cake.

Cover with a plastic sheet to avoid drying and refrigerate until you have to use it.

INGREDIENTS PREPARATION TOP FROLLA g 1000 Mix all the ingredients in a planetary mixer with the paddle attachment, until the dough is well UNSALTED BUTTER 82% FAT - SOFTENED g 350 combined. CASTER SUGAR g 120 Refrigerate for at least 1 hour, then roll out to 2-3mm. EGGS g 150 Cut a 18cm disc of shortcrust pastry, which will be the base of the cake. If possible, lay the shortcrust pastry in a perforated tray lined with a perforated mat, and bake in

a fan oven at 160-165°C for 12-15 minutes, until evenly golden-brown.

Let cool down, thenn brush the shortcrust disc with melted BURRO DI CACAO in order to make it moisture-resistant.



SHORTCRUST PASTRY

YOGURT BAVAROISE

INGREDIENTS		PREPARATION
LILLY YOGURT	g 200	Slightly whip the fresh cream until you obtain a soft creamy whipped mixture.
WATER - (10-15°C)	g 500	Meanwhile, dissolve LILLY YOGURT in water by vigorously stirring with a whisk.
LIQUID CREAM 35% FAT	g 600	Use a spatula to combine the slightly whipped cream to the mixture made of LILLY YOGURT
		and WATER.

DECORATION

INGREDIENTS

MIRAGEL SPRAY NEUTRO	To Taste
WILD BERRIES - FRESH OR FROZEN	To Taste

FINAL COMPOSITION

Line the inside of a 16cm diameter steel ring with an acetate strip.
Pipe a 1cm layer of yogurt mousse and cover with the disc of rolle.

Pipe another 1cm layer of yogurt mousse and top of with wild berries (either fresh or frozen).

Put in the blast chiller until frozen.

Out of the blast chiller, cover the surface of the dessert with plentiful MIRAGEL NEUTRO SPRAY.

Remove the steel ring and place the frozen dessert onto the shortcrust disc.



AMBASSADOR'S TIPS

You can replace the whole dose of butter with margarine in the shortcrust pastry recipe.