



**- BISCUIT RECIPE:WIP THE INGREDIENTS AT MAXIMUM SPEED IN A PLANETARY MIXER FOR 7/8 MINUTES. SPREAD ABOUT 450 GR OF WHIPPED MIXTURE OVER A 60X40 CM BAKING TIN COVERED WITH PARCHMENT PAPER. BA**

**INGREDIENTS**

LILLY TIRAMISU	g 200-250
MILK OR WATER	g 200
LIQUID CREAM 35% FAT	g 1.000

**PREPARATION**

- Assembly: put one disk of biscuit on the bottom of a Bavarian cake mold with a diameter of 16 cm and height 3-3,5 cm (with a triacetate side strip). Fill the mold by 1/3 with the strawberry mousse, place another biscuit disk and spread a thin layer of JOYCREAM WAFERNUT NOIR. Add a final layer of mint mousse as to form a triple layer. Put in the batch freezer (-40°C) until completely frozen. Finally spread a layer of JOYCREAM WAFERNUT NOIR over the entire surface, take the mousse out of the molds and take off the triacetate strip. Decorate the sides with chocolate rectangles and store in the showcase at -14°C.

**STEP 2**

**INGREDIENTS**

UNSALTED BUTTER 82% FAT	g 100
CONFECTIONER'S SUGAR	g 100
EGG WHITES	g 100
CACAO IN POLVERE	g 30
ALL-PURPOSE FLOUR	g 60

**STEP 3**

**INGREDIENTS**

HAPPYKAO	To Taste
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