



## TOFFEE PUDDING

### TORTINO AL TOFFEE

#### INGREDIENTS

CHOCO SOUFFLE'	g 1.000
EGGS	g 700
RENO CONCERTO FONDENTE 64%	g 450
TOFFEE D'OR CARAMEL	To Taste

#### PREPARATION

Melt the chocolate in the microwave. Mix in mixer with paddle or by hand with a whisk CHOCO-SOUFFLÉ and eggs, add the melted chocolate and mix until a smooth paste. Half fill the silicone molds, insert a small amount of TOFFEE D'OR, close with extra dough and bake at 200°C. for 10-12 min. Cool to remove from silicone.

### SEMIFREDDO ALLA VANIGLIA

#### INGREDIENTS

LIQUID CREAM 35% FAT	g 1.000
TENDER DESSERT	g 280
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 30

#### PREPARATION

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### STEP 3

#### INGREDIENTS

LIQUID CREAM 35% FAT	To Taste
RUM	To Taste

**STEP 4**

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**INGREDIENTS**

BIANCANEVE

To Taste