



## JOKER

### MODERN SINGLE-PORTION

DIFFICULTY LEVEL



### ROLLÉ

#### INGREDIENTS

IRCA GENOISE GLUTEN FREE

g 500

EGGS - AT ROOM TEMPERATURE

g 650

ZUCCHERO INVERTITO

g 60

#### PREPARATION

Whip all the ingredients in a planetary mixer with a whisk attachment for 10 minutes at high speed.

Spread the mixture into a 0.5-cm layer onto parchment paper, then bake at 210°C for 8 minutes

(closed valve).

### RICOTTA MOUSSE

#### INGREDIENTS

LILLY NEUTRO

g 200

JOYPASTE RICOTTA

g 100

WATER - LUKEWARM

g 200

LIQUID CREAM 35% FAT - LIGHTLY WHIPPED

g 1000

#### PREPARATION

Mix the first three ingredients until well combined.

Add the cream in 2-3 times until you obtain a creamy mousse.

### FRUIT FILLING

#### INGREDIENTS

JOYFRUIT FICO VERDE

To Taste

## COATING

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### INGREDIENTS

MIRROR CIOCCOLATO BIANCO - HEATED TO 45°C

To Taste

### FINAL COMPOSITION

Half-fill the single-portion moulds with the mousse.

Use a spatula to create a hollow inside the mousse and pour some JOYFRUIT in, then cover the fruit filling and close with a disc of rollè.

Put in the blast chiller until frozen.

Remove from mould and glaze the single portions.

Place them onto discs of shortcrust pastry and decorate as you like.



**RECIPE CREATED FOR YOU BY MATTEO REGHENZANI**

PASTRY CHEF