



CUBE

PAIN THE GENES

INGREDIENTS

MOGADOR PREMIUM

g 500

EGGS

g 500

ALL-PURPOSE FLOUR

g 90

VIGOR BAKING

g 8

LIQUID BUTTER

g 120

PREPARATION

Warm up the almond paste in the microwave oven at 40 degrees, then put it in the planetary mixer and use the whip and then gradually add eggs at room temperature.

Sift the flour and the BAKING and add to the whipped mixture , then add the melted butter.

Bake at 180 Celsius degrees in the convection oven.

RASPERRY GEL

INGREDIENTS

FRUTTIDOR LAMPONE

g 200

LILLY NEUTRO

g 30

WATER

g 30

PREPARATION

Warm up the water in the microwave oven , melt the Lilly Neutral and then add the Fruttidor .

Pour in a square-shaped cake mould and when it is cold , cut into 2 cm cubes.

MASCARPONE CHANTILLY CREAM

INGREDIENTS

LIQUID CREAM	g 500
LILLY NEUTRO	g 100
WATER	g 100
JOYGELATO MASCARPONE	g 45

PREPARATION

Mix the cream with Joygelato Mascarpone and then leave to infuse for 15 minutes.
Then add the water and Lilly Neutro and semi-whip.
In a square- shaped mould, pour the mascarpone Chantilly cream and put ithe raspberry jelly cube in the center.
Freeze in the blast chiller.

RENO CHOCOLATE MOUSSE

INGREDIENTS

RENO CONCERTO FONDENTE 58%	g 500
LIQUID CREAM 35% FAT	g 300
LIQUID CREAM 35% FAT	g 700
LILLY NEUTRO	g 60
WATER	g 60

PREPARATION

Melt the chocolate in the microwave oven at 45 ° C , add the warm cream (300 g) and create a ganache.
Semi-whip the cream (700 g) with the Lilly Neutral and the water.
When the ganache is at about 40 degrees , add the cream and mix carefully.
Put the mousse in a square-shaped mould and put the freeze insert.
End with the Pain the Genes and freeze.

GLAZE

INGREDIENTS

MIRROR CIOCCOLATO	To Taste
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FINAL COMPOSITION

Remove from the mould and glaze with MIRROR DARK CHOCOLATE warmed at 50 ° C.

Garnish with milk chocolate and white chocolate triangles.



RECIPE CREATED FOR YOU BY MATTEO REGHENZANI

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