



## VASETTO

### MANGO JELLY

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#### INGREDIENTS

WATER  
LILLY NEUTRO

#### PREPARATION

g 400 Warm the water in the microwave, dissolve the Lilly Neutro, then add the Fruttidor Mango slightly  
g 60 blended.  
g 60 Pour in a cylindrical silicone mould and freeze.

### CLASSIC ROLLÉ

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#### INGREDIENTS

IRCA GENOISE  
EGGS  
LEVOSUCROL

#### PREPARATION

g 335 In the planetary mixer, whip all the ingredients with a whisk at medium-high speed for 10-12 minutes.  
g 400 Spread the dough on a silicone baking mat or a baking paper sheet. Bake for 6 minutes at 220 °C  
g 40 closed valve in a fan or rotary oven.  
Once the cooking is done, place into a blast chiller and leave to cool completely.  
Cut the rollè with a 4 cm diameter round cutter, then make a 1 cm wide hole in the middle of each circle (like a sort on donut) and brush slightly with PRALIN DELICRISP COCONTY.

## GREEK YOGURT MOUSSE

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### INGREDIENTS

LIQUID CREAM 35% FAT	g 1000
JOYGELATO YOGURT GRECO	g 50
WATER	g 200
LILLY NEUTRO	g 200

### PREPARATION

Stir the single cream with the joygelato yogurt greco and and let to infuse for at least 15 minutes.

Then, add the water and the lilly neutro to the mixture and whip.

### FINAL COMPOSITION

Alternate layers of greek yogurt mousse and layers of crispy rollè, then place the mango jelly cylinder right in the middle of the dessert.

Leave to cool completely, then place the chocolate bunny on the top.



**RECIPE CREATED FOR YOU BY MATTEO REGHENZANI**

PASTRY CHEF