



## ARANCIA

### SPONGE CAKE

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#### INGREDIENTS

SFRULLA	g 500
EGGS	g 300
WATER	g 100

#### PREPARATION

Whip all the ingredients in a planetary mixer for 8-10 minutes, place the whipped dough in the previously well-greased and floured molds, then cook at 180-200 ° c.

### ORANGE NAMELAKA

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#### INGREDIENTS

FRESH MILK - HIGH QUALITY	g 200
JOYPASTE ARANCIA	g 30
SINFONIA CIOCCOLATO BIANCO	g 335
LIQUID CREAM 35% FAT	g 250
LILLY NEUTRO	g 40

#### PREPARATION

Boil the milk with the JOYPASTE ORANGE, then melt the LILLY NEUTRO with a whisk, add the chocolate in 2 times and emulsify with an immersion mixer. Finish with freshly drawn cream.

Cover with contact film and leave to rest in the fridge overnight.

### GRAN MARNIER BATHING

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#### INGREDIENTS

WATER	g 500
CASTER SUGAR	g 750
GRAND MARNIER	g 250

#### PREPARATION

Boil the water then add the sugar and at 40 ° C add the gran marnier.

## FINAL COMPOSITION

In the orange cup insert a sponge cake wet with the alcoholic syrup, cover with FRUTTIDOR ORANGE.

With a sac à poche with striped nozzle, dress the namelaka with orange.

Decorate with candied orange and Dobra "splash" decoration.



**RECIPE CREATED FOR YOU BY MATTEO REGHENZANI**

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