



NASTRO

CACAO SPONGE

INGREDIENTS

SFRULLA CHOC	g 500
EGGS	g 300
WATER	g 50
UNSALTED BUTTER 82% FAT	g 100

PREPARATION

Whip SFRULLA CHOC, eggs and water in a planetary mixer for 6-8 minutes. Add the butter and gently incorporate it. Deposit the pasta in greased and floured molds. Cook at 180-200 ° C for 25-30 minutes.

RED CHERRY JELLY

INGREDIENTS

FRUTTIDOR CILIEGIA ROSSA	g 200
WARM WATER	g 30
	g 30

PREPARATION

Heat the water in the microwave, dissolve the LILLY NEUTRO with a whisk and finish with the FRUTTIDOR CILIEGIA ROSSA smoothie.

CHOCOLATE MOUSSE 58%

INGREDIENTS

RENO CONCERTO FONDENTE 58%	g 550
LIQUID CREAM 35% FAT	g 300
LIQUID CREAM 35% FAT	g 700
LILLY NEUTRO	g 60
COLD WATER	g 60

PREPARATION

Melt the chocolate in a microwave at 45 degrees, add the first part of warmed cream and create a ganache.
Semi-whip the cream with the neutral lilly and water. When the ganache is about 40 degrees add the «stabilized» cream and mix without removing the mixture.

VANILLA CREAM

INGREDIENTS

LIQUID CREAM 35% FAT	g 500
LILLY NEUTRO	g 50
COLD WATER	g 50
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 20

PREPARATION

Whisk all the ingredients in a planetary mixer.

FINAL COMPOSITION

Cup a cocoa sponge cake disc and place it on the bottom of the DOBLA TEAR DROPE BAMBOO DARK cup, strain a part of chocolate mousse and chop for a few minutes, then strain the red cherry jelly and finish without another mousse chocolate. Break down again.

Dress with sac à poche and with smooth nozzle the stabilized vanilla cream.

Decorate with CHERRY DOBLA and gold flakes.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER