



## PALLINE

### CACAO CAKE

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#### INGREDIENTS

IRCA GENOISE CHOC  
EGGS  
UNSALTED BUTTER 82% FAT

g 500  
g 300  
g 200

#### PREPARATION

Assemble all the ingredients in a planetary mixer for 8-10 minutes, then place the whipped dough in lightly buttered silicone molds. Cook at 160 ° C for about 15/20 minutes. Put in negative temperature once the cakes are cooked.

### RASPBERRY NAMELAKA

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#### INGREDIENTS

MILK  
PASTA AROMATIZZANTE LAMPONE  
LILLY NEUTRO  
SINFONIA CIOCCOLATO BIANCO  
LIQUID CREAM 35% FAT

g 200  
g 35  
g 50  
g 350  
g 300

#### PREPARATION

Heat the fresh milk slightly and add the Lilly Neutro then the white chocolate and make a ganache. Finally insert the Joypaste Pastry Lampone and the cream at a temperature of about 5 ° C. Mix well with a blender then pour into DOBLA TRUFFLE SHELL DARK cups. Put in low temperature.

### WHITE GLAZE

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#### INGREDIENTS

NOBEL BIANCO  
NIBBED RAW ALMONDS

g 500  
g 100

#### PREPARATION

Melt the WHITE CHOCOSMART in the microwave, add the almond grain and mix. Use at a temperature of 28-30 ° C.

## FILLING

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### INGREDIENTS

FRUTTIDOR MIRTILLO

To Taste

### PREPARATION

Fill the cake with smoothie FRUTTIDOR MIRTILLO

### FINAL COMPOSITION

Remove the cake from the mold, still frozen soak it in the white cover.

Insert the FRUTTIDOR MIRTILLO smoothie into the cake slit and then cover with a little BLITZ.

Spray the balls of DOBLA stuffed with dark brown velvet-effect cocoa butter and place on the cake.



**RECIPE CREATED FOR YOU BY ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER