



## PALLINE

### CACAO CAKE

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#### INGREDIENTS

IRCA GENOISE CHOC

g 500

EGGS

g 300

UNSALTED BUTTER 82% FAT

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

g 200

PASTA AROMATIZZANTE LAMPONE

g 35

LILLY NEUTRO

g 50

SINFONIA CIOCCOLATO BIANCO

g 350

LIQUID CREAM 35% FAT

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

CHOCOSMART CIOCCOLATO BIANCO

g 500

NIBBED RAW ALMONDS

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