



CHOCOLATE ROLLER

SPONGE CAKE

INGREDIENTS

| | |
|----------------|-------|
| SFRULLA | g 335 |
| EGGS | g 200 |
| LUKEWARM WATER | g 70 |

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.

PISTACHIO MOUSSE

INGREDIENTS

| | |
|-----------------------|-------|
| CHOCOCREAM PISTACCHIO | g 350 |
| LIQUID CREAM 35% FAT | g 225 |
| LIQUID CREAM 35% FAT | g 450 |
| LILLY NEUTRO | g 75 |
| WATER | g 75 |

PREPARATION

Melt CHOCOCREAM PISTACCHIO at 40 ° C, add it to the liquid cream, mixing until a soft and homogeneous ganache is obtained. Stir in the whipped cream and add it twice.

AMARENA JELLY

INGREDIENTS

| | |
|-------------------|-------|
| FRUTTIDOR AMARENA | g 200 |
| LILLY NEUTRO | g 30 |
| LUKEWARM WATER | g 30 |

PREPARATION

Heat the water in the microwave, dissolve the LILLY NEUTRO with a whisk and finish with the fruity cherry amarena.

Strain into undercut silicone ball molds.

FINAL COMPOSITION

Create a 1.5 cm high sponge cake disc, insert it inside the DOBLA RING FINE STRIPE WHITE / DARK cup. Place 2/3 whole cherries in the center of the sponge cake and then strain the pistachio mousse over the cup with a pastry bag. To break down

Put on the surface of the cylinder, a red chocolate disk and place in the center the amarena gelatin passed with a brush previously with BLITZ to decorate .



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER