



TIRAMISÙ FLOWER POT

SINGLE-PORTION VERSION OF A CLASSIC OF THE ITALIAN PASTRY TRADITION, SERVED IN A CHOCOLATE-MADE POT

DIFFICULTY LEVEL



MASCARPONE MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT
LILLY NEUTRO
WATER
JOYGELATO MASCARPONE
JOYPASTE CREMA PASTICCERA

g 1000
g 100
g 100
g 40
g 30

PREPARATION

Whip cream until soft peaks form.
In a separate bowl, dissolve LILLY NEUTRO into water with a hand whisk.
Add JOYGELATO MASCARPONE and JOYPASTE CREMA PASTICCERA and stir to combine.

LADYFINGERS

INGREDIENTS

IRCA GENOISE
EGGS
EGG WHITES
HONEY

g 500
g 500
g 100
g 40

PREPARATION

Whip all ingredients together in a planetary mixer with a whisk for 10 minutes.
Pour into a pastry bag and form ladyfingers.
Bake at 190°C for 8-10 minutes.

COFFEE SOAKING SYRUP

INGREDIENTS

WATER
JOYTOPPING CAFFE'

g 500
g 150

PREPARATION

Mix ingredients to create a coffee soaking syrup.

FINISHING

INGREDIENTS

CODETTE CIOCCOLATO PURO FONDENTE

PREPARATION

To Taste

Use CODETTE in the final composition step, as described below.

FINAL COMPOSITION

Dip the ladyfingers into the coffee soaking syrup.

Place a layer or soaked ladyfingers in the bottom of the DOBLA FLOWER POT and top with a layer of mascarpone mousse.

Repeat layering steps twice more, ending with a layer of mousse.

Sprinkle with CODETTE CIOCCOLATO PURO FONDENTE to create a “soil” texture.

Finish with DOBLA DAISY XL and DOBLA TWIST GREEN.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER