



DELICATE SWEETNESS

GLUTEN FREE BISQUIT

INGREDIENTS

IRCA GENOISE GLUTEN FREE
EGGS
LEVOSUCROL

Kg 1
g 1100
g 100

PREPARATION

mix all the ingredients together at room temperature, spread 700g of dough for a 60x40cm pan on a baking tray and cook at 200 degrees for 4 minutes with 50% steam
cut discs of the correct size

MANGO,LIME, OLIVE OIL JELLY

INGREDIENTS

MANGO COMPOTE / PASSION FRUIT RAVIFRUIT
LILLY NEUTRO
WATER
EXTRA VIRGIN OLIVE OIL
GRATED LIME ZEST

g 250
g 40
g 40
g 30
To Taste

PREPARATION

heat the compote slightly, add the other ingredients, mixing well, place in the insert molds with a bisque disc, reduce the temperature

COCCO MOUSSE

INGREDIENTS

RENO X CIOCCOLATO BIANCO 28%
LIQUID CREAM
WATER

g 200
g 40
g 80

PREPARATION

Melt the chocolate at 45°C, add it to the water (1), liquid cream (1) and Joygelato coconut, mixing until you obtain a soft and homogeneous ganache.
Separately, whip cream (2), water (2) and LILLY NEUTRO in a planetary mixer until you obtain a soft

JOYGELATO COCCO	g 25	consistency.
LIQUID CREAM	g 240	Add the whipped cream to the ganache twice, mixing gently.
WATER	50	Dress the mousse in the silicone molds and insert the gelled product, more mousse and
LILLY NEUTRO	g 50	Place everything in the blast chiller until completely frozen.

GLUTEN FREE SHORTCRUST

INGREDIENTS

TOP FROLLA GLUTEN FREE
UNSALTED BUTTER 82% FAT
EGGS
PASTA FRUTTA ORO LEMON - CESARIN

g 1
g 300
g 150
g 50

PREPARATION

mix all the ingredients
roll out to a height of approximately 2mm, cool, cut into small discs and cook at 170 degrees for 15 minutes

PINK GLAZE

INGREDIENTS

WATER
GELATIN POWDER OR SHEETS 200 BLOOM
SUGAR
GLUCOSIO
WATER
SKIM CONDENSED MILK
RENO X CIOCCOLATO BIANCO 28%

g 132
g 22
g 300
g 300
g 150
g 200
g 250

PREPARATION

Bring water, sugar and glucose to 103 degrees.
Add the rehydrated gelatin with the corresponding water, the condensed milk and the chocolate with the water-soluble pink powder coloring
Chill overnight

FINAL COMPOSITION

Glaze the frozen single portion with the 35 degree icing, place it on the shortcrust pastry disk and decorate with Spot pastel and Spears by Dobra



RECIPE CREATED FOR YOU BY DAVIDE LISTA

PASTRY CHEF