



## DELICATE SWEETNESS

### GLUTEN FREE BISQUIT

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#### 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

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#### 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

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#### INGREDIENTS

RENO X BIANCO  
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

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### INGREDIENTS

TOP FROLLA GLUTEN FREE

g 1 mix all the ingredients

UNSALTED BUTTER 82% FAT

g 300 roll out to a height of approximately 2mm, cool, cut into small discs and cook at 170 degrees for 15

EGGS

g 150 minutes

PASTA FRUTTA ORO LEMON - CESARIN

g 50

### PREPARATION

## PINK GLAZE

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### INGREDIENTS

WATER

g 132 Bring water, sugar and glucose to 103 degrees.

GELATIN POWDER OR SHEETS 200 BLOOM

g 22 Add the rehydrated gelatin with the corresponding water, the condensed milk and the chocolate with

SUGAR

g 300 the water-soluble pink powder coloring

GLUCOSIO

g 300 Chill overnight

WATER

g 150

SKIM CONDENSED MILK

g 200

RENO X BIANCO

g 250

### PREPARATION

## 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