

# LOVE PILL

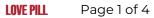
# VALENTINE'S SINGLE PORTION

DIFFICULTY LEVEL

ALMOND FINANCIER		
INGREDIENTS		PREPARATION
AVOLETTA	g 550	Mix all the dry ingredients, add the egg whites stirring by hand then add the melted butter.
VIGOR BAKING	g 5	Fill the 60x40 silicone moulds and bake for 10-15 minuti at 180-190°C with closed valve.
ALL-PURPOSE FLOUR	g 50	Cool it down at room temperature
CORNSTARCH	g 50	
EGG WHITES	g 370	
UNSALTED BUTTER 82% FAT - MELTED	g 120	

## **CRUNCHY INSERT**

	PREPARATION
To Taste	Spread the PRALIN DELICRISP over the almond financier.
	Chill it for 10 minutes in the refrigerator and then cut it with the insert cutter.
	Keep in the fridge before use.
_	To Taste



# VANILLA NAMELAKA

INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT - TO BOIL (1)	g 150	Bring the cream (1) to boil.
WATER	g 40	Add water, LILLY NEUTRO and mix.
LILLY NEUTRO	g 40	Add the CHOCOCREAM MILK & COCOA always mixing.
CHOCOCREAM BIANCO	g 250	Emulsify everything by using a hand blender and pour the cold cream (2) always keep blending.
LIQUID CREAM 35% FAT - COLD (2)	g 200	Pour Half of the namelaka in the insert silicone form, and freeze.

Cover the other half with the cling film and leave it to rest overnight in the refrigerator.

STRAWBERRY MOUSSE		
INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT	g 1000	Lightly whip the cream in a planetary mixer.
WATER	g 300	Mix the water with LILLY NEUTRO and FRUTTIDOR FRAGOLA.
	g 200	Add the mixture to the cream 2/3 times and mix gently.
FRUTTIDOR FRAGOLA	g 600	

## COATING

#### **INGREDIENTS**

MIRROR FRAGOLA - HEATED AT 45°C	To Taste
CHOCOCREAM CRUNCHY FRUTTI ROSSI - HEATED AT 35°C	To Taste



#### **BALSAMIC VINEGAR REDUCTION**

INGREDIENTS		PREPARATION
BALSAMIC VINEGAR	g 100	Bring the ingredients to a low simmer for 5 minutes.ù
LEVOSUCROL	g 100	Cool down for a couple of minutes before filling the pipettes

#### **FINAL COMPOSITION**

Fill by 2/3 the pill silicone form with the Strawberry mousse.

Insert the frozen namelaka, add a small quantity of mousse and close the dessert with the spreaded financier.

Place in freezer until fully frozen.

Unmould the pills and glaze them with the mirror.

Place the pills in the freezer for a couple of minutes to set the MIRROR.

With the help of two skewers dip the bottom of the pill in the melted CHOCOCREAM CRUNCHY.

Make sure to remove the excess and place over the serving plate.

Whip the namelaka in a planetary mixer for a couple of minutes.

Using a piping bag with a saint-honorè nozzle decorate the surface of the pill.

Decorate with the pipettes and PETIT LOVE



#### RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF



