

# **DEAR DAD**

# **CARAMEL BISCUIT**

INGREDIENTS		PREPARATION
BISCUIMIX	g 330	Whip Biscuimix, water and whole eggs in planetary mixer for 10 minutes . Spread on a 60x40 baking
WATER	g 200	pan , sprinkle the biscuit with Caramel Cubes before baking. Bake in a 200° ventilated oven for about
EGGS	g 185	8 minutes.

# **COFFEE AROMATIZATION**

CARAMEL CUBES

INGREDIENTS		PREPARATION
WATER	g 300	Mix the two ingredients well with a whisk.
JOYTOPPING CAFFE'	g 150	

# COFFEE GEL

INGREDIENTS		PREPARATION
SUGAR	g 60	Dissolve the sugar and Lilly Neutro in the hot coffee with the help of a whisk.
LILLY NEUTRO	g 60	Then pour inside the silicone insert mold to half the capacity and blast chill to negative.



#### DARK CHOCOLATE MOUSSE

INGREDIENTS		PREPARATION
SINFONIA CIOCCOLATO EXTRA FONDENTE 56%	g 200	Melt the chocolate at 45°.
LIQUID CREAM 35% FAT	g 50	Heat cream(1) and water (1) to 25°,add to chocolate and mix with an immersion blender. Semi whip
WATER	g 110	the cream(2) with the Lilly Neutro and water(2).
LIQUID CREAM 35% FAT	g 200	Add to the ganache (at 30°) gently with a rubber spatula.
LILLY NEUTRO	g 30	Then pour the mousse into the insert mold, over the coffee ganache until the mold is filled.
WATER	g 30	Blast chill to negative.

#### MASCARPONE MOUSSE

INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT	g 100	Heat the cream (1), add the Lilly Neutro and mix well with a whisk.
MASCARPONE CHEESE	g 250	Add the mascarpone and continue mixing until the mixture is even.
LIQUID CREAM 35% FAT	g 200	Semi whip the cream (2) and mix into the initial mixture gently with the help of a rubber spatula.
LILLY NEUTRO	g 20	

#### FINAL COMPOSITION

Fill a silicone ball mold with the mascarpone mousse up to halfway, place the insert layered by the coffee jelly and the fondant mousse in the center.

Therefore, blast chill in the negative for a few minutes.

Continue to dress the mascarpone mousse until the mold is filled, leaving 5 mm for the coffee-soaked biscuit.

Break down the single-portion into negative and frost on a wire rack with Mirror Caramel.

Decorate with Dobla Moustache Assortment, 72119.





# RECIPE CREATED FOR YOU BY **CIRO CHIUMMO**

PASTRY CHEF

