SWEET-MUMMIES

CHOCOLATE SHORTCRUST PASTRY

INGREDIENTS	PREPARATION
TOP FROLLA g 500	 Mix all the ingredients in a mixer equipped with medium speed leaf until a homogeneous mass is obtained.
eggs g 90	Let the covered shortcrust pastry rest in the refrigerator for a couple of hours.
UNSALTED BUTTER 82% FAT g 175	Roll out the shortcrust pastry to the thickness of 3mm, make the bases suitable for your
caster sugar g 60	single portions, and that are at least 1cm longer and wider, and bake at 165 $^{\circ}$ thick. for 12-15min.
CACAO IN POLVERE g 30	13000

MINUETTO CHOCOLATE MOUSSE

INGREDIENTS		PREPARATION
MINUETTO FONDENTE MADAGASCAR 72%	g 150	 Bring the cream to a boil (1) and pour over the chocolate, emulsify until a glossy ganache is obtained.
LIQUID CREAM 35% FAT	g 150	Separately rehydrate NEUTRAL LILLY with water and add to cream (2) liquid, then emulsify
LIQUID CREAM 35% FAT	g 200	with ganache.
LILLY NEUTRO	g 20	Refrigerate at 4 °C for one night.
WATER	g 20	Assemble in a planetary mixer at medium speed until a foamy consistency is obtained.
		• Fill the insert moulds and then put them in the blast chiller



VANILLA BAVARIAN

INGREDIENTS	PREPARATION
SINFONIA CIOCCOLATO BIANCO 33% EGG YOLKS CASTER SUGAR FULL-FAT MILK (3,5% FAT) LIQUID CREAM 35% FAT JOYPASTE VANIGLIA MADAGASCAR/BOURBON LIQUID CREAM 35% FAT G 4 LILLY NEUTRO G 6	 Melt the chocolate. Prepare the crème anglaise: mix egg yolks with sugar, add milk and cream (1), cook bringing the mixture between 82 and 84 °C Add the chocolate and mix with the immersion mixer and cool to a temperature of about 35 °C Whip cream (2) (with the addition of LILLY NEUTRO, if necessary) Add well-whipped cream to the chocolate crème anglaise, it is recommended to add in three rounds, mixing gently.

COFFEE NAMELAKA

INGREDIENTS	PREPARATION
FULL-FAT MILK (3,5% FAT) JOYPASTE CAFFE' LILLY NEUTRO SINFONIA CIOCCOLATO AL LATTE 38%	 Bring milk and JOYPASTE CAFFE to the boil, add LILLY and mix with a whisk. Pour the liquid on the chocolate and emulsify with immersion blender. While emulsifying, add cream. When the ingredients are fully emulsified, refrigerate the namelaka overnight.
LIQUID CREAM 35% FAT	g 250 g 250
MIX FOR VELVETY EFFECT	

INGREDIENTS	PREPARATION
	Melt and mix the two ingredients
SINFONIA CIOCCOLATO EXTRA FONDENTE 56%	g 200
BURRO DI CACAO	Use the spray bottle g 200



FINAL COMPOSITION

- Fill the silicone mold (recommended mold PX4353S) until 3/4 with the Bavarian Vanilla.
- Insert the still frozen insert. Then put in the blast chiller.
- Remove from the mould and spray it with brown/chocolate velvet effect.
- Move to the bottom of the chocolate shortcrust pastry.
- Whisk the coffee Namelaka and decorate the single portions with tufts.
- Decorate with Dobla chocolate decorations: cod.77511 Mummy and cod.78810 spooky.



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