



## MY LADY

### BISCUIT

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#### INGREDIENTS

IRCA GENOISE	g 300
EGGS	g 360
HONEY	g 30

#### PREPARATION

Whisk together all ingredients in planetary mixer for 10 minutes at medium speed.  
Spread on baking sheet (60x40) and bake at 200-210° for 6-8 minutes in static oven.

### MANGO COMPOTE

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#### INGREDIENTS

FRUTTIDOR MANGO	g 200
	g 50
WATER	g 50

#### PREPARATION

Rehydrate the Lilly Neutro with warm water by mixing with whisk.  
Combine with Fruttidor and mix well.  
Pour into insert mold and blast chill to negative.

## WHITE CHOCOLATE AND LEMON BAVARIAN

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### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%	g 225
EGG YOLKS	g 20
CASTER SUGAR	g 12
FULL-FAT MILK (3,5% FAT)	g 65
LIQUID CREAM 35% FAT	g 75
LIQUID CREAM 35% FAT	g 225
	g 35
LIME ZEST	2

### PREPARATION

Mix the yolks with the sugar, add the milk and the 75gr of cream and bring it to 84° while stirring with a whisk.

Add the white chocolate and lime and mix well.

Whip the 225gr of cream with the Lilly Neutro.

Incorporate the whipped cream into the chocolate custard in several batches.

## STRAWBERRY MOUSSE

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### INGREDIENTS

LILLY FRAGOLA	g 75
FULL-FAT MILK (3,5% FAT)	g 115
LIQUID CREAM 35% FAT	g 375

### PREPARATION

Whisk all ingredients in planetary mixer until a creamy consistency.

Pour over mango compote and freeze.

## GLAZING

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### INGREDIENTS

MIRROR NEUTRAL	To Taste
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#### FINAL COMPOSITION

Cup the biscuit using a 14-diameter steel ring, then spread Pralin Delicrisp Blanc with the help of an elbow spatula and chill .

Meanwhile, prepare the insert by layering the mango compote and strawberry mousse, freeze well.

Then pour the white chocolate Bavarian cream into a steel ring "honeycombed" with foil about half the height.

Place the insert in the center, continue pouring more Bavarian cream until almost to the brim of the ring and finally close with the biscuit leaving the crisp on the surface.



**RECIPE CREATED FOR YOU BY CIRO CHIUMMO**

PASTRY CHEF