



TOFFEE PUDDING

TORTINO AL TOFFEE

INGREDIENTS

CHOCO SOUFFLE'	g 1.000
EGGS	g 700
RENO CONCERTO FONDENTE 64%	g 450
TOFFEE D'OR CARAMEL	To Taste

PREPARATION

Melt the chocolate in the microwave. Mix in mixer with paddle or by hand with a whisk CHOCO-SOUFFLÉ and eggs, add the melted chocolate and mix until a smooth paste. Half fill the silicone molds, insert a small amount of TOFFEE D'OR, close with extra dough and bake at 200°C. for 10-12 min. Cool to remove from silicone.

SEMIFREDDO ALLA VANIGLIA

INGREDIENTS

LIQUID CREAM 35% FAT	g 1.000
TENDER DESSERT	g 280
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 30

PREPARATION

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STEP 3

INGREDIENTS

LIQUID CREAM 35% FAT	To Taste
RUM	To Taste

STEP 4

INGREDIENTS

BIANCANEVE

To Taste