



BASE CROCCANTE

INGREDIENTS		PREPARATION
	g 100	Mix the rice and chocolate together and spread them in a steel ring to create the base of the cake.
SINFONIA CIOCCOLATO BIANCO 33%	g 50	

BASIL MOUSSE

INGREDIENTS	PREPARATION
LIQUID CREAM 35% FAT g 500	Make a cold infusion overnight with the previously washed basil leaves.
COLD WATER g 100	In the morning remove the leaves from the cream, add the cold water - the LILLY NEUTRO and
LILLY NEUTRO g 100	semi-whisk.
BASIL 15-20	Pour about 2 cm of basil mousse over the crunchy base. Freeze.

FRUIT CHANTILLY WITH APRICOT

INGREDIENTS		PREPARATION
FRESH MILK - HIGH QUALITY	g 200	Heat the milk and add the Lilly Neutro then the white chocolate and make a ganache. Finally, insert
JOYPASTE ALBICOCCA	g 40	the apricot Joypaste and the cream at a temperature of about 5 ° C. Mix very well with a blender.
LILLY NEUTRO	g 50	Cover with contact film and leave to crystallize overnight in the refrigerator.
SINFONIA CIOCCOLATO BIANCO 33%	g 350	Whip with a whisk in a planetary mixer.
LIQUID CREAM 35% FAT	g 300	



TROPICAL JELLY

INGREDIENTS		PREPARATION
FRUTTIDOR TROPICAL	g 200	Heat the water in the microwave, dissolve the LILLY NEUTRO and finally add the fruttidor smoothie.
WARM WATER	g 30	Strain silicone semispheres into molds and freeze.
LILLY NEUTRO	g 30	

FINAL COMPOSITION

Sprinkle the basil mousse with white cocoa butter, place the tropical jelly covered with BLITZ ICE in the center of the cake, dress the fruity apricot chantilly on the entire edge of the cake with a smooth nozzle. Put in the freezer for a few minutes.

With the help of a small scoop heated with a blowpipe, create a hole in the upper part of the fruity chantilly tuft. Dress a bit of MIRROR TROPICAL inside the hole.



RECIPE CREATED FOR YOU BY MATTEO REGHENZANI

PASTRY CHEF

