



ARANCIA

SPONGE CAKE

INGREDIENTS

| | |
|---------|-------|
| SFRULLA | g 500 |
| EGGS | g 300 |
| WATER | g 100 |

PREPARATION

Whip all the ingredients in a planetary mixer for 8-10 minutes, place the whipped dough in the previously well-greased and floured molds, then cook at 180-200 ° c.

ORANGE NAMELAKA

INGREDIENTS

| | |
|--------------------------------|-------|
| FRESH MILK - HIGH QUALITY | g 200 |
| JOYPASTE ARANCIA | g 30 |
| SINFONIA CIOCCOLATO BIANCO 33% | g 335 |
| LIQUID CREAM 35% FAT | g 250 |
| LILLY NEUTRO | g 40 |

PREPARATION

Boil the milk with the JOYPASTE ORANGE, then melt the LILLY NEUTRO with a whisk, add the chocolate in 2 times and emulsify with an immersion mixer. Finish with freshly drawn cream.

Cover with contact film and leave to rest in the fridge overnight.

GRAN MARNIER BATHING

INGREDIENTS

| | |
|---------------|-------|
| WATER | g 500 |
| CASTER SUGAR | g 750 |
| GRAND MARNIER | g 250 |

PREPARATION

Boil the water then add the sugar and at 40 ° C add the gran marnier.

FINAL COMPOSITION

In the orange cup insert a sponge cake wet with the alcoholic syrup, cover with FRUTTIDOR ORANGE.

With a sac à poche with striped nozzle, dress the namelaka with orange.

Decorate with candied orange and Dobra "splash" decoration.



RECIPE CREATED FOR YOU BY MATTEO REGHENZANI

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