



NASTRO

CACAO SPONGE

INGREDIENTS

SFRULLA CHOC
EGGS
WATER
UNSALTED BUTTER 82% FAT

g 500
g 300
g 50
g 100

PREPARATION

Whip SFRULLA CHOC, eggs and water in a planetary mixer for 6-8 minutes. Add the butter and gently incorporate it. Deposit the pasta in greased and floured molds. Cook at 180-200 ° C for 25-30 minutes.

RED CHERRY JELLY

INGREDIENTS

FRUTTIDOR CILIEGIA ROSSA
WARM WATER

g 200
g 30
g 30

PREPARATION

Heat the water in the microwave, dissolve the LILLY NEUTRO with a whisk and finish with the FRUTTIDOR CILIEGIA ROSSA smoothie.

CHOCOLATE MOUSSE 58%

INGREDIENTS

CIOCCOLATO EXTRA FONDENTE 58%
LIQUID CREAM 35% FAT
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LILLY NEUTRO
COLD WATER

g 550
g 300
g 700
g 60
g 60

PREPARATION

Melt the chocolate in a microwave at 45 degrees, add the first part of warmed cream and create a ganache.
Semi-whip the cream with the neutral lilly and water. When the ganache is about 40 degrees add the «stabilized» cream and mix without removing the mixture.

INGREDIENTS

LIQUID CREAM 35% FAT	g 500
LILLY NEUTRO	g 50
COLD WATER	g 50
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 20

PREPARATION

Whisk all the ingredients in a planetary mixer.

FINAL COMPOSITION

Cup a cocoa sponge cake disc and place it on the bottom of the DOBLA TEAR DROPE BAMBOO DARK cup, strain a part of chocolate mousse and chop for a few minutes, then strain the red cherry jelly and finish without another mousse chocolate. Break down again.

Dress with sac à poche and with smooth nozzle the stabilized vanilla cream.

Decorate with CHERRY DOBLA and gold flakes.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER