



PALLINE

CACAO CAKE

INGREDIENTS

IRCA GENOISE CHOC

g 500

EGGS

g 300

UNSALTED BUTTER 82% FAT

g 200

PREPARATION

Assemble all the ingredients in a planetary mixer for 8-10 minutes, then place the whipped dough in lightly buttered silicone molds. Cook at 160 ° C for about 15/20 minutes. Put in negative temperature once the cakes are cooked.

RASPBERRY NAMELAKA

INGREDIENTS

MILK

g 200

PASTA AROMATIZZANTE LAMPONE

g 35

LILLY NEUTRO

g 50

SINFONIA CIOCCOLATO BIANCO 33%

g 350

LIQUID CREAM 35% FAT

g 300

PREPARATION

Heat the fresh milk slightly and add the Lilly Neutro then the white chocolate and make a ganache. Finally insert the Joypaste Pastry Lampone and the cream at a temperature of about 5 ° C. Mix well with a blender then pour into DOBLA TRUFFLE SHELL DARK cups. Put in low temperature.

WHITE GLAZE

INGREDIENTS

NOBEL BIANCO

g 500

NIBBED RAW ALMONDS

g 100

PREPARATION

Melt the WHITE CHOCOSMART in the microwave, add the almond grain and mix. Use at a temperature of 28-30 ° C.

FILLING

INGREDIENTS

FRUTTIDOR MIRTILLO

To Taste

PREPARATION

Fill the cake with smoothie FRUTTIDOR MIRTILLO

FINAL COMPOSITION

Remove the cake from the mold, still frozen soak it in the white cover.

Insert the FRUTTIDOR MIRTILLO smoothie into the cake slit and then cover with a little BLITZ.

Spray the balls of DOBLA stuffed with dark brown velvet-effect cocoa butter and place on the cake.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER