

# **JOURNEY INTO THE WORLD - LAVANDER BLISS**

A JOURNEY AROUND THE WORLD THROUGH THE SCENTS OF PROVENCE: LAVENDER CAKE WITH BLUEBERRIES AND WHITE WINE. COLORGLAZE: SHINE LIKE THE WORLD IS WATCHING YOU.

DIFFICULTY LEVEL B B







### **BLUE BERRY SHORTCRUST**

INGREDIENTS		PREPARATION
TOP FROLLA	g 1400	knead in a planetary mixer with a shortcrust pastry sheet, avoletta and butter, finally add the eggs,
UNSALTED BUTTER 82% FAT	g 375	granules and food colouring roll out to about 3 mm in a pastry machine, rest in the fridge cut with a 16
EGGS	g 225	cm diameter disc cook between two micro-perforated mats at 170 degrees for about 15 minutes, cool
AVOLETTA	g 300	
TUTTA FRUTTA BLUEBERRY - CESARIN	g 20	
	g 5 CIRCA	



#### **BLUEBERRY FINANCIER**

INGREDIENTS	
AVOLETTA	g 825
VIGOR BAKING	g 6
FLOUR	g 75
CORNSTARCH	g 75
EGG WHITES	g 555
UNSALTED BUTTER 82% FAT	g 180
TUTTA FRUTTA BLUEBERRY - CESARIN	To Taste

#### PREPARATION

mix the powders add the egg whites first and then the melted butter, add the semi-candied blueberry, cook in a 60cmx40cm pan for 10 minutes at 180 degrees cool, sprinkle with Pralin Delicrisp Blanc and then cut a 14cm diameter disc

#### **BLUEBERRY JELLY**

INGREDIENTS		PREPARATION
FRUTTIDOR MIRTILLO	g 250	Mix everything while hot and pour into the 14 cm diameter insert molds, about 130 grams place the
LILLY NEUTRO	g 40	financier and knock everything down together
WATER	g 40	

#### WINE MOUSSE

**INGREDIENTS** 

SPARKLING WHITE WINE	g 215	in a d
SUGAR	g 220	whites
EGG WHITES	g 130	stirrin
RICE STARCH	g 55	choco
SINFONIA CIOCCOLATO BIANCO 33%	g 180	crean
SPARKLING WHITE WINE	g 180	semi-
GELATIN POWDER OR SHEETS 200 BLOOM	g 25	appro
WATER	g 125	5.p. 0

#### **PREPARATION**

in a double-bottomed saucepan bring the sparkling wine (180g) to the boil; separately, mix the egg whites with the sugar and rice starch then pour everything onto the boiling Ferrari. Cook until 82°C stirring continuously with a whisk. Remove from the heat and pour the cream over the chopped white chocolate and the previously rehydrated gelatine. Leave to cool in the blast chiller and when the cream reaches 35°C add the second part of the sparkling wine (150g). Lighten everything with the semi-whipped cream, mixing delicately with a whisk. pour into the 14cm diameter insert mould, approximately 130 grams, and blast chill



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LIQUID CREAM g 960

### **BLUEBERRY AND LAVENDER MOUSSE**

INGREDIENTS		PREPARATION
LIQUID CREAM	g 500	Whip the cream after having left it to infuse with the lavender for a few hours, with water and neutral
WATER	g 50	lilly, then pour in the puree and mix delicately, pour into the mold, insert the first insert with the wine,
LILLY NEUTRO	g 100	mousse again, and the second insert with blueberry and financier. Chill at room temperature
CRANBERRY PUREE - RAVIFRUIT	g 200	
DRIED LAVENDER FLOWERS - INFUSED AND SQUEEZED	g 3	

### **VIOLET COLORGLAZE**

INGREDIENTS		PREPARATION
COLORGLAZE VIOLET	To Taste	unmold the cake, mix the icing cold simply with the marisa without heating it ice it from frozen at -20
		degrees and place it on the cooked pastry

### FINAL COMPOSITION

After using the Colorglaze, decorate with Dobla decorations, macarons and flowers





## RECIPE CREATED FOR YOU BY **DAVIDE LISTA**

PASTRY CHEF

