



# CAPPUCCINO E MASCARPONE

chef Advanced level

Cappuccino and mascarpone monoportion

## BISCUIT

### INGREDIENTS

IRCA GENOISE

eggs

### PREPARATION

1000g Whip all ingredients in a planetary mixer with whisk for 10-12 minutes.  
1000g Spread on baking sheets with baking paper forming a layer and bake at 180°C for about 15 minutes.

## COFFEE SYRUP

### INGREDIENTS

water

caster sugar

JOYCAFFE' GRANGUSTO

### PREPARATION

200g Prepare syrup by heating water and sugar, then add Joycaffè Grangusto.  
200g  
20g

## CRUNCHY LAYER

### INGREDIENTS

PRALIN DELICRISP CLASSIC

### PREPARATION

qb Soften Pralin Delicrisp in the microwave and spread a thin layer on the Biscuit and refrigerate.

## COFFEE & CHOCOLATE CREMEUX

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### INGREDIENTS

full-fat milk (3,5% fat)

liquid cream 35% fat

### JOYCAFFÈ GRANGUSTO

### LILLY NEUTRO

water

egg yolk

caster sugar

SINFONIA CIOCCOLATO LATTE 38%

### PREPARATION

230g Mix yolk and sugar, separately bring cream, milk and Joycaffè Grangusto to a

230g boil.

15g Pour the hot mixture over the yolk and sugar mixture, stirring.

25g Cook everything together until pasteurized to 82-84°C, forming a custard.

25g Add LILLY NEUTRO premixed with water.

120g Pour the custard over the chocolate and emulsify with an immersion

75g blender.

330g

## WHIPPED COFFEE GANACHE

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### INGREDIENTS

liquid cream 35% fat

### LILLY NEUTRO

water

### JOYCAFFÈ GRANGUSTO

SINFONIA CIOCCOLATO BIANCO

SINFONIA CIOCCOLATO LATTE 38%

Mascarpone cheese

### PREPARATION

250g Heat cream and add Joycaffè Grangusto, add Lilly premixed with water and

30g mix well.

30g Pour hot cream over the two previously melted chocolates, emulsifying with

10g immersion blender.

50g Add the mascarpone, mix and let chill for at least 3 hours in the refrigerator

40g so it can then be whipped in the planetary mixer.

160g

## COFFEE MOUSSE

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### INGREDIENTS

liquid cream 35% fat

### LILLY NEUTRO

water

### JOYCAFFÈ GRANGUSTO

### PREPARATION

1000g Put everything together in planetary mixer with whisk and bring to a semi-

200g whipped consistency.

200g Shape and freeze in blast chiller.

25g

## WHITE MIRROR GLAZE

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### INGREDIENTS

### MIRROR CIOCCOLATO BIANCO

### PREPARATION

qb Heat MIRROR WHITE CHOCOLATE to 45-50°C and frost the cakes.

## Final composition

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- Fill silicone insert molds halfway with Coffee Creamy, finish filling with ganache and freeze in blast chiller.
- Cover disks of Biscuit and Pralin Delicrisp the size of the bottom of the silicone mold and set aside.
- Dress the coffee mousse filling  $\frac{3}{4}$  of the silicone mold and place the previously frozen creamy and ganache core in the center.
- Enclose with a disc of Biscuit, drizzle with the coffee drizzle and freeze in blast chiller.
- Mold, top with WHITE CHOCOLATE MIRROR and decorate with a coffee bean, gold foil and DOBLA Rose dark/white decoration.

N.B. It is possible to rest the single-portion on a pastry disk as shown in the photo.