



# CAPPUCCINO E MASCARPONE

👤 Advanced level

Cappuccino and mascarpone monoportion



**RECIPE CREATED BY:**

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Pasticciere e Gelatiere

## BISCUIT

IRCA GENOISE

eggs

1000g

1000g

Whip all ingredients in a planetary mixer with whisk for 10-12 minutes.

Spread on baking sheets with baking paper forming a layer and bake at 180°C for about 15 minutes.

## COFFEE SYRUP

water

caster sugar

JOYCAFFÈ GRANGUSTO

200g

200g

20g

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

## CRUNCHY LAYER

PRALIN DELICRISP CLASSIC

qb

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

**irca**  
GROUP

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## COFFEE & CHOCOLATE CREMEUX

full-fat milk (3,5% fat)	230g	Mix yolk and sugar, separately bring cream, milk and Joycaffè Grangusto to a boil. Pour the hot mixture over the yolk and sugar mixture, stirring. Cook everything together until pasteurized to 82-84°C, forming a custard. Add LILLY NEUTRO premixed with water. Pour the custard over the chocolate and emulsify with an immersion blender.
liquid cream 35% fat	230g	
<u>JOYCAFFÈ GRANGUSTO</u>	15g	
<u>LILLY NEUTRO</u>	25g	
water	25g	
egg yolk	120g	
caster sugar	75g	
SINFONIA CIOCCOLATO LATTE 38%	330g	

## WHIPPED COFFEE GANACHE

liquid cream 35% fat	250g	Heat cream and add Joycaffè Grangusto, add Lilly premixed with water and mix well. Pour hot cream over the two previously melted chocolates, emulsifying with immersion blender. Add the mascarpone, mix and let chill for at least 3 hours in the refrigerator so it can then be whipped in the planetary mixer.
<u>LILLY NEUTRO</u>	30g	
water	30g	
<u>JOYCAFFÈ GRANGUSTO</u>	10g	
SINFONIA CIOCCOLATO BIANCO	50g	
SINFONIA CIOCCOLATO LATTE 38%	40g	
Mascarpone cheese	160g	

## COFFEE MOUSSE

liquid cream 35% fat	1000g	Put everything together in planetary mixer with whisk and bring to a semi-whipped consistency. Shape and freeze in blast chiller.
<u>LILLY NEUTRO</u>	200g	
water	200g	
<u>JOYCAFFÈ GRANGUSTO</u>	25g	

## WHITE MIRROR GLAZE

<u>MIRROR CIOCCOLATO BIANCO</u>	qb	Heat MIRROR WHITE CHOCOLATE to 45-50°C and frost the cakes.
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## FINAL COMPOSITION

- 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.



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