

RED VELVET FLOWER POT

Intermediate level

RED VELVET SINGLE-PORTION SERVED IN A CHOCOLATE-MADE POT

STRAWBERRY VANILLA PANNA COTTA

full-fat milk (3,5% fat)	250g
liquid cream 35% fat	250g
PANNA COTTA MIX	65g
JOYPASTE PASTRY FRAGOLA	20g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	5g

Combine milk, liquid cream, JOYPASTE VANIGLIA MADAGASCAR-BOURBON (vanilla) e PASTA FRAGOLA (strawberry) and bring to just below a boil.
Remove from heat and stir in PANNA COTTA MIX.
Cast into a mold so the panna cotta is 2cm high.
Allow to rest and set at room temperature for 15-20 minutes.
Once set, place in the freezer for 10-15 minutes.
Remove from the freezer and cut out discs with ring cutters.
Reserve in the freezer until ready to use.

WHITE CHOCOLATE VANILLA MOUSSE

liquid cream	500g
water	150g
LILLY CIOCCOLATO BIANCO	100g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	5g

Combine all ingredients together in a planetary mixer and whip them at medium speed for 4-5 minutes.
Pour the mousse in a pastry bag.

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RED VELVET ROLLE'

IRCA GENOISE	500g
eggs	500g
egg whites	100g
CACAO IN POLVERE	50g
honey	40g
red colour	2g

Whip all the ingredients together in a planetary mixer with a whisk for 10 minutes.
Spread 550g of batter in a thin layer onto a parchment paper lined baking tray and bake at 190°C for 5-6 minutes.

STRAWBERRY AND ROSE SYRUP

JOYTOPPING FRAGOLA	100g
cold water	50g
JOYPASTE ROSA	1g

Combine all ingredients to create a soaking syrup for sponge layers.

FINAL COMPOSITION

Brush a layer of strawberry and rose syrup over the red velvet rollé, then cut into discs using ring cutters.
Place a disc of red velvet rollé in the bottom of the DOBLA FLOWER POT and top with a layer of white chocolate white mousse.
Repeat layering steps 2-3 times until the rollé reaches 2cm below the top of the pot.
Remove a frozen disc of panna cotta from the freezer and place on top of the rollé.
Decorate the surface with DOBLA ROSE.