



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)

liquid cream 35% fat

[PANNA COTTA MIX](#)

[JOYPASTE PASTRY FRAGOLA](#)

[JOYPASTE VANIGLIA](#)

[MADAGASCAR/BOURBON](#)

250g

250g

65g

20g

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

water

[LILLY CIOCCOLATO BIANCO](#)

[JOYPASTE VANIGLIA](#)

[MADAGASCAR/BOURBON](#)

500g

150g

100g

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 ROLLÉ'

IRCA GENOISE

eggs

egg whites

CACAO IN POLVERE

honey

red colour

500g

500g

100g

50g

40g

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

cold water

JOYPASTE ROSA

100g

50g

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.



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