

RED VELVET FLOWER POT

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

STRAWBERRY VANILLA PANNA COTTA

Ingredients

full-fat milk (3,5% fat)

liquid cream 35% fat

PANNA COTTA MIX

JOYPASTE PASTRY FRAGOLA

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

Preparation

250g Combine milk, liquid cream, JOYPASTE VANIGLIA MADAGASCAR-

250g BOURBON (vanilla) e PASTA FRAGOLA (strawberry) and bring to just

65g 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

Ingredients

liquid cream

water

LILLY CIOCCOLATO BIANCO

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

Preparation

500g Combine all ingredients together in a planetary mixer and whip them at

150g medium speed for 4-5 minutes.

100g Pour the mousse in a pastry bag.

5g

RED VELVET ROLLE'

Ir	ngredients		Preparation
IF	RCA GENOISE 50	00g	Whip all the ingredients together in a planetary mixer with a whisk for
е	ggs 50	00g	10 minutes.
е	gg whites	00g	Spread 550g of batter in a thin layer onto a parchment paper lined
\subseteq	ACAO IN POLVERE	50g	baking tray and bake at 190°C for 5-6 minutes.
h	oney	40g	
re	ed colour	2g	

STRAWBERRY AND ROSE SYRUP

Ingredients	Preparation
JOYTOPPING FRAGOLA	100g Combine all ingredients to create a soaking syrup for sponge layers.
cold water	50g
JOYPASTE ROSA	1g

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.