



# RED VELVET FLOWER POT

chef Intermediate level

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-BOURBON (vanilla) e PASTA FRAGOLA (strawberry) and bring to just below a boil.  
65g Remove from heat and stir in PANNA COTTA MIX.  
20g Cast into a mold so the panna cotta is 2cm high.  
5g 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 medium speed for 4-5 minutes.  
150g Pour the mousse in a pastry bag.  
100g  
5g

## RED VELVET ROLLE'

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### INGREDIENTS

#### IRCA GENOISE

eggs

egg whites

#### CACAO IN POLVERE

honey

red colour

### PREPARATION

500g Whip all the ingredients together in a planetary mixer with a whisk for 500g 10 minutes.

100g Spread 550g of batter in a thin layer onto a parchment paper lined baking tray and bake at 190°C for 5-6 minutes.

50g

40g

2g

## STRAWBERRY AND ROSE SYRUP

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### INGREDIENTS

#### JOYTOPPING FRAGOLA

cold water

#### JOYPASTE ROSA

### PREPARATION

100g Combine all ingredients to create a soaking syrup for sponge layers.

50g

1g

## Final composition

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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.