



MY LADY

👤 Advanced level



RECIPE CREATED BY:
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Pastry Chef

BISCUIT

IRCA GENOISE

eggs
honey

300g
360g
30g

Whisk together all ingredients in planetary mixer for 10 minutes at medium speed. Spread on baking sheet (60x40) and bake at 200-210° for 6-8 minutes in static oven.

MANGO COMPOTE

FRUTTIDOR MANGO

water

200g
50g
50g

Rehydrate the Lilly Neutro with warm water by mixing with whisk. Combine with Fruttidor and mix well. Pour into insert mold and blast chill to negative.

WHITE CHOCOLATE AND LEMON BAVARIAN

SINFONIA CIOCCOLATO BIANCO

egg yolks
caster sugar
full-fat milk (3,5% fat)
liquid cream 35% fat
liquid cream 35% fat

lime zest

225g
20g
12g
65g
75g
225g
35g
2

Mix the yolks with the sugar, add the milk and the 75gr of cream and bring it to 84° while stirring with a whisk. Add the white chocolate and lime and mix well. Whip the 225gr of cream with the Lilly Neutro. Incorporate the whipped cream into the chocolate custard in several batches.



**Extraordinary
made simple.**

STRAWBERRY MOUSSE

LILLY FRAGOLA

full-fat milk (3,5% fat)

liquid cream 35% fat

75g

115g

375g

Whisk all ingredients in planetary mixer until a creamy consistency.

Pour over mango compote and freeze.

FINAL COMPOSITION

Cup the biscuit using a 14-diameter steel ring, then spread Pralin Delicrisp Blanc with the help of an elbow spatula and chill .

Meanwhile, prepare the insert by layering the mango compote and strawberry mousse, freeze well.

Then pour the white chocolate Bavarian cream into a steel ring "honeycombed" with foil about half the height.

Place the insert in the center, continue pouring more Bavarian cream until almost to the brim of the ring and finally close with the biscuit leaving the crisp on the surface.



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