



ZUPPA INGLESE CRISP

chef Intermediate level

CLASSIC CAKE OF THE ITALIAN TRADITION WITH CRUNCHY INSERT

SPONGE CAKE

INGREDIENTS

IRCA GENOISE

eggs

water

PREPARATION

1000g Whisk all the ingredients in a planetary mixer for 10-12 minutes.

700g Pour in buttered cake molds with diameter 16cm and bake at 170 ° C for 100g about 20 minutes.

CRUNCHY INSERT

INGREDIENTS

PRALIN DELICRISP NOIR

PREPARATION

qb Melt the PRALIN DELICRISP in the microwave and spread it between two sheets of baking paper forming a layer of about 2 mm.
Chill in the refrigerator for at least 1 hour.
Cut into 16 cm diameter discs and keep them in the freezer.

RICH CUSTARD CREAM

INGREDIENTS

full-fat milk (3,5% fat)

caster sugar

egg yolks

SOVRANA

unsalted butter 82% fat

PREPARATION

1000g Mix the egg yolk and SOVRANA with a whisk and 1/4 of the milk, boil the
300g remaining milk with the sugar; add the mixture and continue to cook for two
150g minutes.
80g
120g

RICH CHOCOLATE CUSTARD CREAM

INGREDIENTS

full-fat milk (3,5% fat)

caster sugar

egg yolks

SOVRANA

SINFONIA CIOCCOLATO FONDENTE 56%

unsalted butter 82% fat

PREPARATION

1000g Mix the egg yolk and SOVRANA with a whisk and 1/4 of the milk, boil the
300g remaining milk with the sugar; add the mixture and continue cooking for
150g two minutes.
50g Pour over the chocolate chips and mix.
250g Once cooled at 40 ° C, add the butter and mix.
120g

ALKERMES SYRUP

INGREDIENTS

water

caster sugar

spirit

PREPARATION

250g Prepare a syrup with the water and sugar by bringing it to a boil.
250g Allow to cool and add the alkermes.
500g

Final composition

Compose the cake in order:

- Sponge cake soaked in alkermes syrup
- Disc of PRALIN DELICRISP
- Chocolate custard cream
- Sponge cake soaked in alkermes syrup
- Disc of PRALIN DELICRISP
- Custard cream
- Sponge cake soaked in alkermes syrup

Decorate the surface with a light layer of whipped cream and sprinkle with CURLS DOBLA DARK.

Dust with BIANCANEVE and finish with a DOBLA decoration of your choice.