

# **ZUPPA INGLESE CRISP**

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  $^{\circ}$  C for

100g about 20 minutes.

# **CRUNCHY INSERT**

#### **INGREDIENTS**

PRALIN DELICRISP NOIR

#### **PREPARATION**

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) 1000g caster sugar 300g

egg yolks 150g
SOVRANA 80g PREPARATION
unsalted butter 82% fat 120g Mix the eg

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

### RICH CHOCOLATE CUSTARD CREAM

INGREDIENTSPREPARATIONfull-fat milk (3,5% fat)1000gMix the egg yolk and SOVRANA with a whisk and 1/4 of the milk, boil the<br/>remaining milk with the sugar; add the mixture and continue cooking forcaster sugar300gremaining milk with the sugar; add the mixture and continue cooking foregg yolks150gtwo minutes.SOVRANA50gPour over the chocolate chips and mix.SINFONIA CIOCCOLATO FONDENTE 56%250gOnce cooled at 40 ° C, add the butter and mix.unsalted butter 82% fat120g

# **ALKERMES SYRUP**

INGREDIENTS PREPARATION

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