



# ZUPPA INGLESE CRISP

👤 Intermediate level

CLASSIC CAKE OF THE ITALIAN TRADITION WITH CRUNCHY INSERT



**RECIPE CREATED BY:**  
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Pasticciere e Gelatiere

## SPONGE CAKE

### IRCA GENOISE

eggs  
water

1000g  
700g  
100g

Whisk all the ingredients in a planetary mixer for 10-12 minutes.  
Pour in buttered cake molds with diameter 16cm and bake at 170 ° C for about 20 minutes.

## CRUNCHY INSERT

### PRALIN DELICRISP NOIR

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

full-fat milk (3,5% fat)  
caster sugar  
egg yolks  
SOVRANA  
unsalted butter 82% fat

1000g  
300g  
150g  
80g  
120g

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.

**irca**  
GROUP

Extraordinary  
made simple.

## RICH CHOCOLATE CUSTARD CREAM

full-fat milk (3,5% fat)	1000g	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 cooking for two minutes. Pour over the chocolate chips and mix. Once cooled at 40 ° C, add the butter and mix.
caster sugar	300g	
egg yolks	150g	
SOVRANA	50g	
SINFONIA CIOCCOLATO FONDENTE		
56%	250g	
unsalted butter 82% fat	120g	

## ALKERMES SYRUP

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



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