



WAVE

🏠 Advanced level

CREAMY MODERN SINGLE-PORTIONS

VANILLA MOUSSELINE CREAM

milk 3.5% fat
[JOYPASTE VANIGLIA](#)
[MADAGASCAR/BOURBON](#)
 sugar
 dextrose
 egg yolks
[SOVRANA](#)
 unsalted butter 82% fat
 unsalted butter 82% fat - softened at
 20°C, to be added during the whipping

500 g
 30g
 125g
 25g
 125g
 50g
 125g
 125g

Bring the milk and the flavouring paste to boil.
 In a separate bowl, beat the egg yolk with sugar and SOVRANA.
 Combine the mixture to the boiling hot liquids and cook until you get a creamy texture.
 Stir the butter in.
 Quickly cool down to 4°C.
 Transfer the cream thus obtained in a planetary mixer and whip it together with the softened butter until well combined and airy.

RASPBERRY JELLY

[FRUTTIDOR LAMPONE](#)
[LILLY NEUTRO](#)
 water - lukewarm

1000 g
 200g
 200g

Rehydrate LILLY with water, then combine to FRUTTIDOR.

FRUIT FLAVOURED GLUTEN-FREE ROLLÉ

IRCA GENOISE GLUTEN FREE

eggs - at room temperature
egg whites - at room temperature
PASTA AROMATIZZANTE FRAGOLA
PASTA AROMATIZZANTE LAMPONE

1000 g
1200g
100g
50g
50g

Whip IRCA GENOISE GLUTEN FREE, eggs and egg whites in a planetary mixer for about 15 minutes. When done, combine the flavouring pastes stirring by hand. Spread 650/700g of batter on each 60x40cm tray and bake at 220°C for about 6-8 minutes.

MASCARPONE WHITE CHOCOLATE NAMELAKA

milk 3.5% fat
Mascarpone cheese
liquid cream 35% fat
GLUCOSIO
LILLY NEUTRO
SINFONIA CIOCCOLATO BIANCO
JOYPASTE VANIGLIA
MADAGASCAR/BOURBON

230 g
120g
100g
8g
40g
335g

20g

Bring milk and GLUCOSIO to boil, then add LILLY and JOYPASTE VANIGLIA MADAGASCAR/BOURBON. Beat with a whisk, then pour onto chocolate and emulsify with an immersion blender. While emulsifying, pour the cream in a stream and then add the mascarpone cheese. You should obtain a liquid batter that will need a 16-hour rest in the fridge. The following day, whip the mixture in the planetary mixer with a whisk or a paddle attachment.

COATING

BLITZ
water

200g
20g

Combine the two ingredients.

FINAL COMPOSITION

Place the rollè at the bottom of the 40x40x4cm frame, then pour the mousseline cream and level. Lay another layer of rollè and put in the blast chiller until frozen. Remove from mould and decorate the top of the dessert with the namelaka using a pastry bag fitted with a small tip for St. Honoré. Spray the diluted BLITZ to give a shiny gloss effect. Cut into 10x4cm rectangular portions.



Extraordinary
made simple.