



DELICATE SWEETNESS

chef Intermediate level

GLUTEN FREE BISQUIT

INGREDIENTS

IRCA GENOISE GLUTEN FREE

eggs

LEVOSUCROL

PREPARATION

1kg mix all the ingredients together at room temperature, spread 700g of dough
1100g for a 60x40cm pan on a baking tray and cook at 200 degrees for 4 minutes
100g with 50% steam
cut discs of the correct size

MANGO,LIME, OLIVE OIL JELLY

INGREDIENTS

Mango compote / passion fruit Ravifruit

LILLY NEUTRO

water

extra virgin olive oil

grated lime zest

PREPARATION

250g heat the compote slightly, add the other ingredients, mixing well, place in
40g the insert molds with a bisque disc, reduce the temperature
40g
30g
qb

COCCO MOUSSE

INGREDIENTS

RENO X BIANCO

liquid cream

water

JOYGELATO COCCO

liquid cream

water

LILLY NEUTRO

PREPARATION

200g Melt the chocolate at 45??C, add it to the water (1), liquid cream (1) and

40g Joygelato coconut, mixing until you obtain a soft and homogeneous

80g ganache.

25g Separately, whip cream (2), water (2) and LILLY NEUTRO in a planetary mixer

240g until you obtain a soft consistency.

50 Add the whipped cream to the ganache twice, mixing gently.

50g Dress the mousse in the silicone molds and insert the gelled product, more

mousse and

Place everything in the blast chiller until completely frozen.

GLUTEN FREE SHORTCRUST

INGREDIENTS

TOP FROLLA GLUTEN FREE

unsalted butter 82% fat

eggs

Pasta Frutta Oro lemon - Cesarin

PREPARATION

1g mix all the ingredients

300g roll out to a height of approximately 2mm, cool, cut into small discs and cook

150g at 170 degrees for 15 minutes

50g

PINK GLAZE

INGREDIENTS

water

gelatin powder or sheets 200 bloom

sugar

GLUCOSIO

water

skim condensed milk

RENO X BIANCO

PREPARATION

132g Bring water, sugar and glucose to 103 degrees.

22g Add the rehydrated gelatin with the corresponding water, the condensed

300g milk and the chocolate with the water-soluble pink powder coloring

300g Chill overnight

150g

200g

250g

Final composition

Glaze the frozen single portion with the 35 degree icing, place it on the shortcrust pastry disk and decorate with Spot pastel and Spears by Dobra