



# DELICATE SWEETNESS

👤 Intermediate level



**RECIPE CREATED BY:**

Davide Lista  
Pastry Chef

## GLUTEN FREE BISQUIT

IRCA GENOISE GLUTEN FREE

eggs

LEVOSUCROL

1kg  
1100g  
100g

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

## MANGO, LIME, OLIVE OIL JELLY

Mango compote / passion fruit Ravifruit

LILLY NEUTRO

water

extra virgin olive oil

grated lime zest

250g  
40g  
40g  
30g  
qb

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

## COCCO MOUSSE

|                        |      |  |
|------------------------|------|--|
| RENO X BIANCO          | 200g | <p>Melt the chocolate at 45°C, add it to the water (1), liquid cream (1) and Joygelato coconut, mixing until you obtain a soft and homogeneous ganache. Separately, whip cream (2), water (2) and LILLY NEUTRO in a planetary mixer until you obtain a soft consistency. Add the whipped cream to the ganache twice, mixing gently. Dress the mousse in the silicone molds and insert the gelled product, more mousse and Place everything in the blast chiller until completely frozen.</p> |
| liquid cream           | 40g  |  |
| water                  | 80g  |  |
| <u>JOYGELATO COCCO</u> | 25g  |  |
| liquid cream           | 240g |  |
| water                  | 50   |  |
| <u>LILLY NEUTRO</u>    | 50g  |  |
|                        |      |  |
|                        |      |  |
|                        |      |  |
|                        |      |  |

## GLUTEN FREE SHORTCRUST

|                                  |      |   |
|----------------------------------|------|---|
| <u>TOP FROLLA GLUTEN FREE</u>    | 1g   | <p>mix all the ingredients<br/>roll out to a height of approximately 2mm, cool, cut into small discs and cook at 170 degrees for 15 minutes</p> |
| unsalted butter 82% fat          | 300g |   |
| eggs                             | 150g |   |
| Pasta Frutta Oro lemon - Cesarin | 50g  |   |

## PINK GLAZE

|                                    |      |   |
|------------------------------------|------|---|
| water                              | 132g | <p>Bring water, sugar and glucose to 103 degrees. Add the rehydrated gelatin with the corresponding water, the condensed milk and the chocolate with the water-soluble pink powder coloring<br/>Chill overnight</p> |
| gelatin powder or sheets 200 bloom | 22g  |   |
| sugar                              | 300g |   |
| <u>GLUCOSIO</u>                    | 300g |   |
| water                              | 150g |   |
| skim condensed milk                | 200g |   |
| RENO X BIANCO                      | 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



Extraordinary  
made simple.