

HOLIDAY TIRAMISU

👤 Intermediate level

NEW LIFE TO YOUR PANETTONE!



RECIPE CREATED BY:
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Pastry Chef



PANETTONE

- Remove the paper around the panettone and cut some slices horizontally.

COFFEE SYRUP

water
caster sugar
[JOYTOPPING CAFFE'](#)

600g
400g
200g

- Bring all the ingredients to 60°C.

CUSTARD CREAM

full-fat milk (3,5% fat)
caster sugar
egg yolks
[SOVRANA](#)
unsalted butter 82% fat
Pasta Frutta Oro orange - Cesarin

1000g
300g
150g
80g
120g
25g

- Mix the yolk and SOVRANA and 1/4 of the milk cold with a whisk.
- Boil the remaining milk with the sugar, add the mixture and continue to boil for two minutes, finally add the orange-gold fruit paste.
- Once it has cooled down to 40°C, add the butter and mix.

MASCARPONE CREAM

liquid cream 35% fat	200g	- Semi whip cream.
Mascarpone cheese	200g	- Add the mascarpone and mix in the planetary mixer.
<u>JOYPASTE VANIGLIA</u>	200g	Add the custard and mix by hand with the help of a marisa.
<u>MADAGASCAR/BOURBON</u>	5g	- Finally add the JOYPASTE VANILLA and the icing sugar, mixing again.
confectioner's sugar	20g	

CHOCOLATE CAKE ROUND

SINFONIA CIOCCOLATO BIANCO	qb	- Spread the white chocolate on a strip of acetate and with the help of a tarot with the teeth make small waves, wait for it to crystallize slightly.
SINFONIA CIOCCOLATO FONDENTE 68%	qb	- Pour the dark chocolate over it and with the help of an angled spatula, spread it over the entire surface. - When the chocolate is slightly crystallized, place another sheet of acetate on it and turn everything around an iron ring. - once completely crystallized remove the ring.

FINAL COMPOSITION

- Place a slice of panettone inside a steel ring covered with a sheet of acetate.
- Brush the wet.
- Spread a layer of mascarpone cream.
- place another layer of panettone and wet with the coffee syrup.
- Make a decorative layer of mascarpone cream.
- Decorate with the HAPPYCAO.
- Arrange the previously made chocolate ring around the cake.



Extraordinary
made simple.