

HOLIDAY TIRAMISU

Intermediate level

NEW LIFE TO YOUR PANETTONI



RECIPE CREATED BY:

Mirko Scarani

Pastry Chef

PANETTONE

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

COFFEE SYRUP

water	600g	- Bring all the ingredients to 60°C.
caster sugar	400g	
JOYTOPPING CAFFE'	200g	

CUSTARD CREAM

full-fat milk (3,5% fat)	1000g	- Mix the yolk and SOVRANA and 1/4 of the milk cold with a whisk.
caster sugar	300g	
egg yolks	150g	- Boil the remaining milk with the sugar, add the mixture and continue to boil for two minutes, finally add the orange-gold fruit paste.
SOVRANA	80g	
unsalted butter 82% fat	120g	- Once it has cooled down to 40°C, add the butter and mix.
Pasta Frutta Oro orange - Cesarin	25g	

MASCARPONE CREAM

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

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Extraordinary made simple.

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. - 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.
SINFONIA CIOCCOLATO FONDENTE 68%	qb	

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.