



HOLIDAY TIRAMISU

👤 Intermediate level

NEW LIFE TO YOUR PANETTONE!

PANETTONE

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

COFFEE SYRUP

INGREDIENTS

water

caster sugar

JOYTOPPING CAFFE'

PREPARATION

600g - Bring all the ingredients to 60°C.

400g

200g

CUSTARD CREAM

INGREDIENTS

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

PREPARATION

1000g - Mix the yolk and SOVRANA and 1/4 of the milk cold with a whisk.
300g - Boil the remaining milk with the sugar, add the mixture and continue to
150g boil for two minutes, finally add the orange-gold fruit paste.
80g - Once it has cooled down to 40°C, add the butter and mix.
120g
25g

MASCARPONE CREAM

INGREDIENTS

liquid cream 35% fat
Mascarpone cheese

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

confectioner's sugar

PREPARATION

200g - Semi whip cream.
200g - Add the mascarpone and mix in the planetary mixer.
200g Add the custard and mix by hand with the help of a marisa.
5g - Finally add the JOYPASTE VANILLA and the icing sugar, mixing again.
20g

CHOCOLATE CAKE ROUND

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO
SINFONIA CIOCCOLATO FONDENTE 68%

PREPARATION

qb - Spread the white chocolate on a strip of acetate and with the help of a tarot
qb 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.

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.