



# HOLIDAY TIRAMISU

chef Intermediate level

NEW LIFE TO YOUR PANETTONI

## PANETTONE

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

## COFFEE SYRUP

### INGREDIENTS

water  
caster sugar  
JOYTOPPING CAFFÈ

### PREPARATION

600g - Bring all the ingredients to 60°C.  
400g  
200g

## CUSTARD CREAM

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### 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

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### 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

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### 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

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- 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.