



DEAR DAD

👤 Intermediate level



RECIPE CREATED BY:
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Pastry Chef

CARAMEL BISCUIT

BISCUIMIX

water

eggs

CARAMEL CUBES

330g

200g

185g

Whip Biscuimix, water and whole eggs in planetary mixer for 10 minutes . Spread on a 60x40 baking pan , sprinkle the biscuit with Caramel Cubes before baking. Bake in a 200° ventilated oven for about 8 minutes.

COFFEE AROMATIZATION

water

JOYTOPPING CAFFE'

300g

150g

Mix the two ingredients well with a whisk.

COFFEE GEL

sugar

300g

60g

Dissolve the sugar and Lilly Neutro in the hot coffee with the help of a whisk. Then pour inside the silicone insert mold to half the capacity and blast chill to negative.

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GROUP

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DARK CHOCOLATE MOUSSE

SINFONIA CIOCCOLATO FONDENTE

56%	200g	Melt the chocolate at 45°.
liquid cream 35% fat	50g	Heat cream(1) and water (1) to 25°,add to chocolate and mix with an immersion blender. Semi whip the cream(2) with the Lilly Neutro and water(2).
water	110g	Add to the ganache (at 30°) gently with a rubber spatula.
liquid cream 35% fat	200g	Then pour the mousse into the insert mold , over the coffee ganache until the mold is filled.
<u>LILLY NEUTRO</u>	30g	Blast chill to negative.
water	30g	

MASCARPONE MOUSSE

liquid cream 35% fat	100g	Heat the cream (1), add the Lilly Neutro and mix well with a whisk.
Mascarpone cheese	250g	Add the mascarpone and continue mixing until the mixture is even.
liquid cream 35% fat	200g	Semi whip the cream (2) and mix into the initial mixture gently with the help of a rubber spatula.
<u>LILLY NEUTRO</u>	20g	

FINAL COMPOSITION

Fill a silicone ball mold with the mascarpone mousse up to halfway, place the insert layered by the coffee jelly and the fondant mousse in the center.

Therefore, blast chill in the negative for a few minutes.

Continue to dress the mascarpone mousse until the mold is filled, leaving 5 mm for the coffee-soaked biscuit.

Break down the single-portion into negative and frost on a wire rack with Mirror Caramel.

Decorate with Dobra Moustache Assortment, 72119.



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