

DEAR DAD

Intermediate level



RECIPE CREATED BY:

Ciro Chiummo

Pastry Chef

CARAMEL BISCUIT

BISCUIMIX	330g	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.
water	200g	
eggs	185g	
CARAMEL CUBES		

COFFEE AROMATIZATION

water	300g	Mix the two ingredients well with a whisk.
JOYTOPPING CAFFE'	150g	

COFFEE GEL

	300g	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.
sugar	60g	

DARK CHOCOLATE MOUSSE

SINFONIA CIOCCOLATO FONDENTE 56%	200g	Melt the chocolate at 45°. 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). Add to the ganache (at 30°) gently with a rubber spatula. Then pour the mousse into the insert mold , over the coffee ganache until the mold is filled. Blast chill to negative.
liquid cream 35% fat	50g	
water	110g	
liquid cream 35% fat	200g	
LILLY NEUTRO	30g	
water	30g	

irca GROUP

Extraordinary made simple.

MASCARPONE MOUSSE

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

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 Dobla Moustache Assortment, 72119.