

CREAMY LOVE LETTER

Advanced level



RECIPE CREATED BY:

Davide Lista

Pastry Chef

LIME PAIN DE GENES

MOGADOR PREMIUM	200g
sugar	90g
eggs	230g
type 00 white flour	60g
VIGOR BAKING	5g
seed oil	60g
milk	50g
Pasta Frutta Oro lemon - Cesarin	24g
	5g
Tutta Frutta Frutti di Bosco Cesarin	qb

Mix Mogador Premium with sugar and eggs in a mixer. Sift the powders, Add all the other ingredients and continue mixing. Bake in a 30cmx40cm baking pan, arranging some all fruit berries, at 180 degrees for 10 minutes Cup disks about 3cm in diameter.

GELLED GRAPEFRUIT

Purea di melograno Ravifruit	250g
LILLY NEUTRO	50g

Heat the puree and mix with Lilly Neutro Pour inside 3cm diameter ball molds Blast chilling to -40 degrees.

BAILEYS AND MASCARPONE WHIPPED GANACHE

milk	240g
BAILEYS	515g
GLUCOSIO	65g
LEVOSUCROL	65g
SINFONIA CIOCCOLATO BIANCO	585g
liquid cream	666g
Mascarpone cheese	1333g
	10g
water	50g

Heat milk with sugars, hydrated gelatin. Add the chocolate while continuing to mix. Add the Baileys Next, the cream and mascarpone. Leave to rest in the refrigerator overnight covered.

irca GROUP

Extraordinary made simple.

CHOCOLATE SHELL

SINFONIA CIOCCOLATO LATTE 38%	100g	Mix the two ingredients and use at 35°C.
BURRO DI CACAO	100g	

FINAL COMPOSITION

Semi-mix the ganache in a planetary mixer.
Using a pastry bag, insert the ganache into a 5cm-diameter ball mold until halfway through. Place the frozen pomegranate insert, continue with more ganache and close with a disk of pain de genes. Blast chill to -40 degrees.
Unmold from the mold and store at -20 degrees.
Frost with milk chocolate frosting, cool again and drizzle with red cocoa butter at 28/29 degrees.
Decorate with Dobla: Hot lips Heart lace dark Love letter Rose 2D lid glossy red.