



CREAMY LOVE LETTER

chef Advanced level

Lime Pain de genes

INGREDIENTS

MOGADOR PREMIUM

sugar

eggs

type 00 white flour

VIGOR BAKING

seed oil

milk

Pasta Frutta Oro lemon - Cesarin

Tutta Frutta Frutti di Bosco Cesarin

PREPARATION

200g Mix Mogador Premium with sugar and eggs in a mixer.
90g Sift the powders, Add all the other ingredients and continue mixing. Bake in
230g a 30cmx40cm baking pan, arranging some all fruit berries, at 180 degrees for
60g 10 minutes Cup disks about 3cm in diameter.
5g
60g
50g
24g
5g
qb

gelled grapefruit

INGREDIENTS

Purea di melograno Ravifruit

LILLY NEUTRO

PREPARATION

250g Heat the puree and mix with Lilly Neutro Pour inside 3cm diameter ball
50g molds Blast chilling to -40 degrees.

Baileys and mascarpone whipped ganache

INGREDIENTS

milk
BAILEYS
GLUCOSIO
LEVOSUCROL
SINFONIA CIOCCOLATO BIANCO
liquid cream
Mascarpone cheese
water

PREPARATION

240g Heat milk with sugars, hydrated gelatin. Add the chocolate while continuing
515g to mix. Add the Baileys Next, the cream and mascarpone. Leave to rest in the
65g refrigerator overnight covered.
65g
585g
666g
1333g
10g
50g

Chocolate shell

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%
BURRO DI CACAO

PREPARATION

100g Mix the two ingredients and use at 35??C.
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.