



CREAMY LOVE LETTER

🏠 Advanced level



RECIPE CREATED BY:
Davide Lista
Pastry Chef

LIME PAIN DE GENES

MOGADOR PREMIUM
sugar
eggs
type 00 white flour
[VIGOR BAKING](#)
seed oil
milk
Pasta Frutta Oro lemon - Cesarin

Tutta Frutta Frutti di Bosco Cesarin

200g
90g
230g
60g
5g
60g
50g
24g
5g
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
[LILLY NEUTRO](#)

250g
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	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.
BAILEYS	515g	
<u>GLUCOSIO</u>	65g	
<u>LEVOSUCROL</u>	65g	
SINFONIA CIOCCOLATO BIANCO	585g	
liquid cream	666g	
Mascarpone cheese	1333g	
	10g	
water	50g	

CHOCOLATE SHELL

SINFONIA CIOCCOLATO LATTE 38%	100g	Mix the two ingredients and use at 35°C.
<u>BURRO DI CACAO</u>	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 Dobra: Hot lips Heart lace dark Love letter Rose 2D lid glossy red.



Extraordinary
made simple.