



PALLINE

👤 Intermediate level



RECIPE CREATED BY:
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Pasticciere e Gelatiere

CACAO CAKE

IRCA GENOISE CHOC
eggs
unsalted butter 82% fat

500g
300g
200g

Assemble all the ingredients in a planetary mixer for 8-10 minutes, then place the whipped dough in lightly buttered silicone molds. Cook at 160 ° C for about 15/20 minutes. Put in negative temperature once the cakes are cooked.

RASPBERRY NAMELAKA

milk
PASTA AROMATIZZANTE LAMPONE
LILLY NEUTRO
SINFONIA CIOCCOLATO BIANCO
liquid cream 35% fat

200g
35g
50g
350g
300g

Heat the fresh milk slightly and add the Lilly Neutro then the white chocolate and make a ganache. Finally insert the Joypaste Pastry Lampone and the cream at a temperature of about 5 ° C. Mix well with a blender then pour into DOBLA TRUFFLE SHELL DARK cups. Put in low temperature.

WHITE GLAZE

NOBEL BIANCO
nibbed raw almonds

500g
100g

Melt the WHITE CHOCOSMART in the microwave, add the almond grain and mix. Use at a temperature of 28-30 ° C.

FILLING

FRUTTIDOR MIRTILLO

qb Fill the cake with smoothie FRUTTIDOR MIRTILLO

FINAL COMPOSITION

Remove the cake from the mold, still frozen soak it in the white cover.

Insert the FRUTTIDOR MIRTILLO smoothie into the cake slit and then cover with a little BLITZ.

Spray the balls of DOBLA stuffed with dark brown velvet-effect cocoa butter and place on the cake.



Extraordinary
made simple.