

PALLINE

Intermediate level



RECIPE CREATED BY:

Antonio Losito
Pasticciere e Gelatiere

CACAO CAKE

IRCA GENOISE CHOC	500g	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.
eggs	300g	
unsalted butter 82% fat	200g	

RASPBERRY NAMELAKA

milk	200g	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.
PASTA AROMATIZZANTE LAMPONE	35g	
LILLY NEUTRO	50g	
SINFONIA CIOCCOLATO BIANCO	350g	
liquid cream 35% fat	300g	

WHITE GLAZE

NOBEL BIANCO	500g	Melt the WHITE CHOCOSMART in the microwave, add the almond grain and mix. Use at a temperature of 28-30 ° C.
nibbed raw almonds	100g	

FILLING

FRUTTIDOR MIRTILLO	qb	Fill the cake with smoothie FRUTTIDOR MIRTILLO

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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.