



# **CUBE**

## **PAIN THE GENES**

#### **INGREDIENTS**

MOGADOR PREMIUM

eggs

all-purpose flour

**VIGOR BAKING** 

liquid butter

#### **PREPARATION**

500g Warm up the almond paste in the microwave oven at 40 degrees, then put it

500g in the planetary mixer and use the whip and then gradually add eggs at

90g room temperature.

8a Sift the flour and the BAKING and add to the whipped mixture, then add the

120a melted butter.

Bake at 180 Celsius degrees in the convection oven.

## RASPERRY GEL

### **INGREDIENTS**

FRUTTIDOR LAMPONE LILLY NEUTRO

water

#### **PREPARATION**

200g Warm up the water in the microwave oven, melt the Lilly Neutral and then

30g add the Fruttidor.

30g  $\,$  Pour in a square-shaped cake mould and when it is cold , cut into 2 cm  $\,$ 

cubes.

## **MASCARPONE CHANTILLY CREAM**

#### **INGREDIENTS**

liquid cream

LILLY NEUTRO

water

JOYGELATO MASCARPONE

#### PREPARATION

500g Mix the cream with Joygelato Mascarpone and then leave to infuse for 15

100g minutes.

100g Then add the water and Lilly Neutro and semi-whip.

45 g

In a square- shaped mould, pour the mascarpone Chantilly cream and put ithe raspberry jelly cube in the center.

Freeze in the blast chiller.

# **RENO CHOCOLATE MOUSSE**

INGREDIENTS		PREPARATION
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE		Melt the chocolate in the microwave oven at 45 ° C, add the warm cream (
<u>58%</u>	500g	300 g) and create a ganache.
liquid cream 35% fat - Tiepida	300g	Semi-whip the cream (700 g) with the Lilly Neutral and the water.
liquid cream 35% fat	700g	When the ganache is at about 40 degrees , add the cream and mix
LILLY NEUTRO	604	carefully.
water	60g	Put the mousse in a square-shaped mould and put the freeze insert.
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# **Final composition**

Remove from the mould and glaze with MIRROR DARK CHOCOLATE warmed at 50  $^{\circ}$  C. Garnish with milk chocolate and white chocolate triangles.