

CUBE

Intermediate level

PAIN THE GENES

MOGADOR PREMIUM	500g	Warm up the almond paste in the microwave oven at 40 degrees, then put it in the planetary mixer and use the whip and then gradually add eggs at room temperature. Sift the flour and the BAKING and add to the whipped mixture , then add the melted butter. Bake at 180 Celsius degrees in the convection oven.
eggs	500g	
all-purpose flour	90g	
VIGOR BAKING	8g	
liquid butter	120g	

RASPERRY GEL

FRUTTIDOR LAMPONE	200g	Warm up the water in the microwave oven , melt the Lilly Neutral and then add the Fruttidor . Pour in a square-shaped cake mould and when it is cold , cut into 2 cm cubes.
LILLY NEUTRO	30g	
water	30g	

MASCARPONE CHANTILLY CREAM

liquid cream	500g	Mix the cream with Joygelato Mascarpone and then leave to infuse for 15 minutes. Then add the water and Lilly Neutro and semi-whip. In a square- shaped mould, pour the mascarpone Chantilly cream and put ithe raspberry jelly cube in the center. Freeze in the blast chiller.
LILLY NEUTRO	100g	
water	100g	
JOYGELATO MASCARPONE	45 g	

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RENO CHOCOLATE MOUSSE

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 58%	500g
liquid cream 35% fat - Tiepida	300g
liquid cream 35% fat	700g
LILLY NEUTRO	60g
water	60g

Melt the chocolate in the microwave oven at 45 ° C , add the warm cream (300 g) and create a ganache.
Semi-whip the cream (700 g) with the Lilly Neutral and the water.
When the ganache is at about 40 degrees , add the cream and mix carefully.
Put the mousse in a square-shaped mould and put the freeze insert.
End with the Pain the Genes and freeze.

FINAL COMPOSITION

Remove from the mould and glaze with MIRROR DARK CHOCOLATE warmed at 50 ° C.
Garnish with milk chocolate and white chocolate triangles.