



CUBE

👤 Intermediate level

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.
- 8g Sift the flour and the BAKING and add to the whipped mixture , then add the
- 120g melted butter.
- Bake at 180 Celsius degrees in the convection oven.

RASPBERRY 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
it the raspberry jelly cube in the center.
Freeze in the blast chiller.

RENO CHOCOLATE MOUSSE

INGREDIENTS

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE

58%

liquid cream 35% fat - Tiepida

liquid cream 35% fat

LILLY NEUTRO

water

PREPARATION

500g Melt the chocolate in the microwave oven at 45 ° C , add the warm cream (300 g) and create a ganache.
300g Semi-whip the cream (700 g) with the Lilly Neutral and the water.
700g When the ganache is at about 40 degrees , add the cream and mix
60g carefully.
60g 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.