



# CUBE

👤 Intermediate level

## PAIN THE GENES

MOGADOR PREMIUM

eggs  
all-purpose flour  
VIGOR BAKING  
liquid butter

500g

500g

90g

8g

120g

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.

## RASPBERRY GEL

FRUTTIDOR LAMPONE

LILLY NEUTRO

water

200g

30g

30g

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.

## MASCARPONE CHANTILLY CREAM

liquid cream

LILLY NEUTRO

water

JOYGELATO MASCARPONE

500g

100g

100g

45 g

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 the raspberry jelly cube in the center.

Freeze in the blast chiller.

**irca**  
GROUP

Extraordinary  
made simple.

## RENO CHOCOLATE MOUSSE

RENO CONCERTO CIOCCOLATO EXTRA

FONDENTE 58%

liquid cream 35% fat - Tiepida

liquid cream 35% fat

LILLY NEUTRO

water

500g

300g

700g

60g

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.



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