

ESOTICA

Intermediate level

BASE CROCCANTE

SINFONIA CIOCCOLATO BIANCO 33% -	100g
sciolto	50g

Mix the rice and chocolate together and spread them in a steel ring to create the base of the cake.

BASIL MOUSSE

liquid cream 35% fat	500g
cold water	100g
LILLY NEUTRO	100g
Basil - foglie fresche	15-20

Make a cold infusion overnight with the previously washed basil leaves.
In the morning remove the leaves from the cream, add the cold water - the LILLY NEUTRO and semi-whisk.
Pour about 2 cm of basil mousse over the crunchy base. Freeze.

FRUIT CHANTILLY WITH APRICOT

fresh milk - high quality - caldo	200g
JOYPASTE ALBICOCCA	40g
LILLY NEUTRO	50g
SINFONIA CIOCCOLATO BIANCO 33%	350g
liquid cream 35% fat	300g

Heat the milk and add the Lilly Neutro then the white chocolate and make a ganache. Finally, insert the apricot Joypaste and the cream at a temperature of about 5 ° C. Mix very well with a blender.
Cover with contact film and leave to crystallize overnight in the refrigerator.
Whip with a whisk in a planetary mixer.

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TROPICAL JELLY

FRUTTIDOR TROPICAL	200g
Warm water	30g
LILLY NEUTRO	30g

Heat the water in the microwave, dissolve the LILLY NEUTRO and finally add the fruttidor smoothie. Strain silicone semispheres into molds and freeze.

FINAL COMPOSITION

Sprinkle the basil mousse with white cocoa butter, place the tropical jelly covered with BLITZ ICE in the center of the cake, dress the fruity apricot chantilly on the entire edge of the cake with a smooth nozzle. Put in the freezer for a few minutes.
With the help of a small scoop heated with a blowpipe, create a hole in the upper part of the fruity chantilly tuft. Dress a bit of MIRROR TROPICAL inside the hole.