



Esotica

chef Intermediate level

Base croccante

Ingredients

SINFONIA CIOCCOLATO BIANCO 33% - sciolto

Preparation

100g Mix the rice and chocolate together and spread them in a steel ring to
50g create the base of the cake.

Basil mousse

Ingredients

liquid cream 35% fat

cold water

LILLY NEUTRO

Basil - foglie fresche

Preparation

500g Make a cold infusion overnight with the previously washed basil leaves.
100g In the morning remove the leaves from the cream, add the cold water -
100g the LILLY NEUTRO and semi-whisk.
15-20 Pour about 2 cm of basil mousse over the crunchy base. Freeze.

Fruit Chantilly with Apricot

Ingredients

fresh milk - high quality - caldo

JOYPASTE ALBICOCCA

LILLY NEUTRO

SINFONIA CIOCCOLATO BIANCO 33%

liquid cream 35% fat

Preparation

200g Heat the milk and add the Lilly Neutro then the white chocolate and
40g make a ganache. Finally, insert the apricot Joypaste and the cream at
50g a temperature of about 5 ?? C. Mix very well with a blender.
350g Cover with contact film and leave to crystallize overnight in the
refrigerator.
300g Whip with a whisk in a planetary mixer.

Tropical jelly

Ingredients

FRUTTIDOR TROPICAL

Warm water

LILLY NEUTRO

Preparation

200g Heat the water in the microwave, dissolve the LILLY NEUTRO and
30g finally add the fruttidor smoothie. Strain silicone semispheres into
30g 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.