



# ESOTICA

👤 Intermediate level

## BASE CROCCANTE

SINFONIA CIOCCOLATO BIANCO 33% -  
sciolto

100g  
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  
cold water  
[LILLY NEUTRO](#)  
Basil - foglie fresche

500g  
100g  
100g  
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  
[JOYPASTE ALBICOCCA](#)  
[LILLY NEUTRO](#)  
SINFONIA CIOCCOLATO BIANCO 33%  
liquid cream 35% fat

200g  
40g  
50g  
350g  
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.



Extraordinary  
made simple.

## TROPICAL JELLY

### FRUTTIDOR TROPICAL

Warm water

### LILLY NEUTRO

200g

30g

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.



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