

CIRCLES

Intermediate level



RECIPE CREATED BY:

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Pasticciere e Gelatiere

SPONGE CAKE

SFRULLA	500g
eggs	300g
water	100g

Whip all the ingredients in a planetary mixer for 8-10 minutes, place the whipped dough in the previously well-greased and floured molds, then cook at 180-200 ° c.

PEACH AND VANILLA JELLY

FRUTTIDOR PESCA	200g
Warm water	30g
LILLY NEUTRO	30g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	5g

Dissolve LILLY NEUTRO in hot water, add the vanilla paste and finish with FRUTTIDOR PESCA.

BLACKBERRY MOUSSE

liquid cream 35% fat	500g
LILLY NEUTRO	100g
cold water	100g
JOYPASTE MORA	55g

Combine the first 3 ingredients in a planetary mixer and whisk seeds. Finally add the JOYPASTE MORA and mix gently.

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Extraordinary made simple.

BIANCOMANGIARE MOUSSE

caster sugar	138g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	138g 10g
fresh full-fat milk (3,5% fat)	600g
SOVRANA	20g
LILLY NEUTRO	70g
liquid cream 35% fat	700g

Grind the almonds with the sugar and in the meantime bring to boil the milk and the JOYPASTE VANILLA, then put it into a hot infusion for a few hours.
Sieve the liquid through a fine mesh. It must be 600 gr (add milk in the case).
Dissolve the SOVRANA in hot milk and make up to 84 ° c. Add the LILLY NEUTRO and mix and cool to about 28 ° C.
Add the semi-whipped cream without removing the mixture.

FINAL COMPOSITION

Put the peach and vanilla gelatin into a 12 cm silicone mold.
In a 14 cm silicone mold, place the hardened gelatin on the bottom and strain the blackberry mousse and chop.
In an 18 cm mold, place the disk of mousse and gelatine on the bottom and strain the blancmange mousse.
Cut the sponge cake and pass a thin layer of PRALIN DELICRISP FRUIT ROUGE and place it last inside the mold with the mousse. Put in Shock freezer
Turn out of the mold and glaze with MIRROR NEUTRAL heated to 50 ° C and decorate.