



# CIRCLES

👤 Intermediate level

## Sponge cake

### INGREDIENTS

SFRULLA

eggs - temperature ambiente  
water

### PREPARATION

500g Whip all the ingredients in a planetary mixer for 8-10 minutes, place the  
300g whipped dough in the previously well-greased and floured molds, then  
100g cook at 180-200 ° c.

## Peach and vanilla jelly

### INGREDIENTS

FRUTTIDOR PESCA

Warm water

LILLY NEUTRO

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

### PREPARATION

200g Dissolve LILLY NEUTRO in hot water, add the vanilla paste and finish  
30g with FRUTTIDOR PESCA.  
30g  
5g

## Blackberry mousse

### INGREDIENTS

liquid cream 35% fat - fredda

LILLY NEUTRO

cold water

JOYPASTE MORA

### PREPARATION

500g Combine the first 3 ingredients in a planetary mixer and whisk seeds.  
100g Finally add the JOYPASTE MORA and mix gently.  
100g  
55g

## Biancomangiare mousse

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### INGREDIENTS

caster sugar

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

fresh full-fat milk (3,5% fat) - caldo

SOVRANA

LILLY NEUTRO

liquid cream 35% fat - semi-montata

### PREPARATION

- 138g Grind the almonds with the sugar and in the meantime bring to boil the  
138g milk and the JOYPASTE VANILLA, then put it into a hot infusion for a  
10g few hours.  
600g Sieve the liquid through a fine mesh. It must be 600 gr (add milk in the  
case).  
20g Dissolve the SOVRANA in hot milk and make up to 84 ° c. Add the  
70g LILLY NEUTRO and mix and cool to about 28 ° C.  
700g Add the semi-whipped cream without removing the mixture.