



CIRCLES

chef 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

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.