



MUSHROOM

👤 Advanced level



RECIPE CREATED BY:

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Pasticciere e Gelatiere

APPLE AND CINNAMON GELLY

FRUTTIDOR MELA

LILLY NEUTRO

Warm water

cinnamon powder

200g

40g

40g

0,5g

Heat the water in the microwave, dissolve the neutral lilly and finally add the fruttidor apple and cinnamon powder. Strain into cylinder-shaped silicone molds and freeze.

MILK CHOCOLATE CREAMY

milk

liquid cream 35% fat

caster sugar

LILLY NEUTRO

egg yolk

SINFONIA CIOCCOLATO AL LATTE 38%

190g

190g

30g

40g

75g

350g

Bring to boil milk and cream, pour over the yolks beaten with sugar, add everything and cook at 84 ° C.

Dissolve the neutral lilly inside the hot cream and finish with the milk chocolate and emulsify with an immersion mixer.

Strain into a semi-sphere mold and freeze.

WALNUT MOUSSE

liquid cream 35% fat - fredda

LILLY NEUTRO

JOYPASTE NOCE

cold water

500g

120g

80g

100g

Whip the cream with water and LILLY NEUTRO, until soft, add the JOYPASTE and mix gently. Fill the silicone mold half-sphere up to half, add the creamy insert, another mousse and level.

Pour the mousse inside the cylinder mold, insert the apple and cinnamon jelly and finish with another mousse. Close with a PRALIN DELICRISP CLASSIC disk.

Place all 2 molds in the freezer until freezing.

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GROUP

Extraordinary
made simple.

GLAZE

COVERCREAM CIOCCOLATO

Glaze with COVERCREAM CHOCOLATE heated to 40°C

FINAL COMPOSITION

Turn the mousses out of the molds, frost the dome with COVERCREAM CHOCOLATE heated to 40 ° C, the stem instead scratching to create the classic veins of the mushroom and spray with light brown spray. Place the frosted dome over the stem.



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