

Mushroom

Chef Advanced level



APPLE AND CINNAMON GELLY

Ingredients

FRUTTIDOR MELA

LILLY NEUTRO

Warm water

cinnamon powder

Preparation

200g Heat the water in the microwave, dissolve the neutral lilly and finally
40g add the fruttidor apple and cinnamon powder. Strain into cylinder-
40g shaped silicone molds and freeze.
0,5g

MILK CHOCOLATE CREAMY

Ingredients

milk

liquid cream 35% fat

caster sugar

LILLY NEUTRO

egg yolk

SINFONIA CIOCCOLATO AL LATTE 38%

Preparation

190g Bring to boil milk and cream, pour over the yolks beaten with sugar,
190g add everything and cook at 84 ° C.
30g Dissolve the neutral lilly inside the hot cream and finish with the milk
40g chocolate and emulsify with an immersion mixer.
75g Strain into a semi-sphere mold and freeze.
350g

WALNUT MOUSSE

Ingredients

liquid cream 35% fat - fredda

LILLY NEUTRO

JOYPASTE NOCE

cold water

Preparation

500g Whip the cream with water and LILLY NEUTRO, until soft, add the 120g JOYPASTE and mix gently. Fill the silicone mold half-sphere up to half, 80g add the creamy insert, another mousse and level. 100g 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.

Glaze

Ingredients

COVERCREAM CIOCCOLATO

Preparation

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.