



# NASTRO

👩🍳 Intermediate level

## Cacao sponge

### INGREDIENTS

SFRULLA CHOC

eggs - tiepide

water

unsalted butter 82% fat - cremoso

### PREPARATION

500g Whip SFRULLA CHOC, eggs and water in a planetary mixer for 6-8 minutes. Add the butter and gently incorporate it. Deposit the pasta in greased and floured molds. Cook at 180-200 ° C for 25-30 minutes.  
300g  
50g  
100g

## Red cherry jelly

### INGREDIENTS

FRUTTIDOR CILIEGIA ROSSA - frullato

Warm water

### PREPARATION

200g Heat the water in the microwave, dissolve the LILLY NEUTRO with a  
30g whisk and finish with the FRUTTIDOR CILIEGIA ROSSA smoothie.  
30g

## Chocolate mousse 58%

### INGREDIENTS

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE

58% - sciolto 45°C

liquid cream 35% fat - tiepida

liquid cream 35% fat

LILLY NEUTRO

cold water

### PREPARATION

550g Melt the chocolate in a microwave at 45 degrees, add the first part of  
warmed cream and create a ganache.  
300g Semi-whip the cream with the neutral lilly and water. When the  
700g ganache is about 40 degrees add the «stabilized» cream and mix  
60g without removing the mixture.  
60g

## Vanilla cream

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### INGREDIENTS

liquid cream 35% fat - fredda

LILLY NEUTRO

cold water

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

### PREPARATION

500g Whisk all the ingredients in a planetary mixer.

50g

50g

20g

## Final composition

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Cup a cocoa sponge cake disc and place it on the bottom of the DOBLA TEAR DROPE BAMBOO DARK cup, strain a part of chocolate mousse and chop for a few minutes, then strain the red cherry jelly and finish without another mousse chocolate. Break down again.

Dress with sac à poche and with smooth nozzle the stabilized vanilla cream.

Decorate with CHERRY DOBLA and gold flakes.