



NASTRO

👤 Intermediate level



RECIPE CREATED BY:

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Pasticciere e Gelatiere

CACAO SPONGE

SFRULLA CHOC

eggs - tiepide

water

unsalted butter 82% fat - cremoso

500g

300g

50g

100g

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.

RED CHERRY JELLY

FRUTTIDOR CILIEGIA ROSSA - frullato

Warm water

200g

30g

30g

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

CHOCOLATE MOUSSE 58%

RENO CONCERTO CIOCCOLATO EXTRA

FONDENTE 58% - sciolto 45°C

liquid cream 35% fat - tiepida

liquid cream 35% fat

LILLY NEUTRO

cold water

550g

300g

700g

60g

60g

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

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VANILLA CREAM

liquid cream 35% fat - fredda

500g

Whisk all the ingredients in a planetary mixer.

LILLY NEUTRO

50g

cold water

50g

JOYPASTE VANIGLIA

MADAGASCAR/BOURBON

20g

FINAL COMPOSITION

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.



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