

NASTRO

Intermediate level



RECIPE CREATED BY:

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Pasticciere e Gelatiere

CACAO SPONGE

SFRULLA CHOC	500g
eggs - tiepide	300g
water	50g
unsalted butter 82% fat - cremoso	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	200g
Warm water	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	550g
liquid cream 35% fat - tiepida	300g
liquid cream 35% fat	700g
LILLY NEUTRO	60g
cold water	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
LILLY NEUTRO	50g
cold water	50g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	20g

Whisk all the ingredients in a planetary mixer.

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.