



CHOCOLATE ROLLER

chef Intermediate level

Sponge cake

INGREDIENTS

SFRULLA

eggs

lukewarm water

PREPARATION

335g Whip all the ingredients in a planetary mixer for 8-10 minutes, place the
200g whipped dough in the previously well-greased and floured molds, then
70g cook at 180-200 ° c.

Pistachio mousse

INGREDIENTS

CHOCOCREAM PISTACCHIO

liquid cream 35% fat

liquid cream 35% fat

LILLY NEUTRO

water

PREPARATION

350g Melt CHOCOCREAM PISTACCHIO at 40 ° C, add it to the liquid
225g cream, mixing until a soft and homogeneous ganache is obtained. Stir
450g in the whipped cream and add it twice.
75g
75g

Amarena jelly

INGREDIENTS

FRUTTIDOR AMARENA - Frullato

LILLY NEUTRO

lukewarm water

PREPARATION

200g Heat the water in the microwave, dissolve the LILLY NEUTRO with a
30g whisk and finish with the fruity cherry amarena.
30g Strain into undercut silicone ball molds.

Final composition

Create a 1.5 cm high sponge cake disc, insert it inside the DOBLA RING FINE STRIPE WHITE / DARK cup. Place 2/3 whole cherries in the center of the sponge cake and then strain the pistachio mousse over the cup with a pastry bag. To break down Put on the surface of the cylinder, a red chocolate disk and place in the center the amarena gelatin passed with a brush previously with BLITZ to decorate .