

CHOCOLATE ROLLER

Intermediate level



RECIPE CREATED BY:

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Pasticciere e Gelatiere

SPONGE CAKE

SFRULLA	335g
eggs	200g
lukewarm water	70g

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

PISTACHIO MOUSSE

CHOCOCREAM PISTACCHIO	350g
liquid cream 35% fat	225g
liquid cream 35% fat	450g
LILLY NEUTRO	75g
water	75g

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

AMARENA JELLY

FRUTTIDOR AMARENA - Frullato	200g
LILLY NEUTRO	30g
lukewarm water	30g

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

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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 .