



JOURNEY INTO THE WORLD - LAVANDER BLISS

👨‍🍳 Advanced level

A journey around the world through the scents of Provence: lavender cake with blueberries and white wine.

Colorglaze: shine like the world is watching you.



RECIPE CREATED BY:

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Pastry Chef

BLUE BERRY SHORTCRUST

TOP FROLLA

unsalted butter 82% fat
eggs

AVOLETTA

Tutta frutta Blueberry - Cesarin

1400g knead in a planetary mixer with a shortcrust pastry sheet, avoletta and butter, finally add the eggs, granules and food colouring roll out to about 3 mm in a pastry machine, rest in the fridge cut with a 16 cm diameter disc cook between two micro-perforated mats at 170 degrees for about 15 minutes, cool

BLUEBERRY FINANCIER

AVOLETTA

VIGOR BAKING

flour
cornstarch
egg whites
unsalted butter 82% fat
Tutta frutta Blueberry - Cesarin

825g mix the powders add the egg whites first and then the melted butter, add the semi-candied blueberry, cook in a 60cmx40cm pan for 10 minutes at 180 degrees cool, sprinkle with Pralin Delicrisp Blanc and then cut a 14cm diameter disc

6g
75g
75g
555g
180g
qb

irca
GROUP

Extraordinary
made simple.

BLUEBERRY JELLY

FRUTTIDOR MIRTILLO

LILLY NEUTRO

water

250g

40g

40g

Mix everything while hot and pour into the 14 cm diameter insert molds, about 130 grams place the financier and knock everything down together

WINE MOUSSE

Sparkling white wine

sugar

egg whites

rice starch

SINFONIA CIOCCOLATO BIANCO 33%

Sparkling white wine

gelatin powder or sheets 200 bloom

water

liquid cream

215g

220g

130g

55g

180g

180g

25g

125g

960g

in a double-bottomed saucepan bring the sparkling wine (180g) to the boil; separately, mix the egg whites with the sugar and rice starch then pour everything onto the boiling Ferrari. Cook until 82°C stirring continuously with a whisk. Remove from the heat and pour the cream over the chopped white chocolate and the previously rehydrated gelatine. Leave to cool in the blast chiller and when the cream reaches 35°C add the second part of the sparkling wine (150g). Lighten everything with the semi-whipped cream, mixing delicately with a whisk. pour into the 14cm diameter insert mould, approximately 130 grams, and blast chill

BLUEBERRY AND LAVENDER MOUSSE

liquid cream

water

LILLY NEUTRO

Cranberry puree - Ravifruit

dried lavender flowers

500g

50g

100g

200g

3g

Whip the cream after having left it to infuse with the lavender for a few hours, with water and neutral lilly, then pour in the puree and mix delicately, pour into the mold, insert the first insert with the wine, mousse again, and the second insert with blueberry and financier. Chill at room temperature

VIOLET COLORGLAZE

COLORGLAZE VIOLET

qb

unmold the cake, mix the icing cold simply with the marisa without heating it ice it from frozen at -20 degrees and place it on the cooked pastry

FINAL COMPOSITION

After using the Colorglaze, decorate with Dobra decorations, macarons and flowers



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