

REVISITED CHARLOTTE

Basic level

Recipe for preparing the Revisited Charlotte.

ORIGINAL SPONGE CAKE

irca genoise	1000g
whole eggs	700g
water	100g

- Whip all the ingredients in a stand mixer fitted with the whisk attachment for 10–12 minutes.
- Bake in buttered 16 cm diameter cake tins at 170°C for about 20 minutes.

SAVOIARDI

Dolce Monaca	500g
pasteurized whole eggs	550g
egg whites	100g
powdered sugar	100g

- Place all the ingredients in the bowl of a stand mixer and mix manually.
- Whip with the whisk attachment for 1 minute at medium speed, scrape the bottom of the bowl, then continue for 5 minutes at high speed.
- Using a piping bag fitted with a smooth nozzle No. 12, pipe continuous parallel strips along the entire length of the parchment paper, about 10 cm high, and dust on top with powdered sugar.
- Bake in a ventilated oven at 170–180°C (338–356°F) for about 10–15 minutes with the vent open.

INSERT

fruttidor fragola	qb

- Create a layer of FRUTTIDOR FRAGOLA between the savoiardos and the bavarois.

irca GROUP
Extraordinary made simple.

CRÈME ANGLAISE

egg yolk	20g
granulated sugar	10g
whole milk	140g

- Bring the milk to a boil.
- Pour it over the egg yolks and sugar previously mixed with a whisk, without whipping.
- Heat the mixture to 85°C, stirring continuously.

CUSTARD BAVAROIS

crème anglaise	210g
lilly neutro	40g
joypaste crema pasticcera	100g
35% fat cream	500g

- Add LILLY NEUTRO to the hot crème anglaise and blend well.
- Add JOYPASTE CREMA PASTICCERA, mix, then gently fold the mixture into the whipped cream.

VANILLA SYRUP

water	250g
granulated sugar	250g
joypaste vaniglia madagascar/bourbon	20g

- Bring the water and sugar to a boil.
- Once cooled, add JOYPASTE VANIGLIA BOURBON / MADAGASCAR.

FINAL COMPOSITION

- Arrange the decorated savoiardi in a 5 cm high, 16 cm diameter ring to form a crown.
- Place a disc of sponge cake soaked with vanilla syrup on the bottom.
- Pour about 1.5 cm of vanilla bavarois.
- Place another disc of sponge cake soaked with vanilla syrup on top.
- Pour more custard bavarois until it reaches the rim of the cake.
- Chill in a blast chiller (positive cycle) until fully set, then arrange fresh strawberries on the surface.