



FOREST BASKET

👨‍🍳 Intermediate level

A creation by pastry chef Davide Lista, where **Fruttidor Frutti Rossi** brings a vibrant and juicy heart to this elegant dessert. The richness of chocolate meets the freshness of mixed berries, creating a layered balance of textures and flavors, both intense and refined.



RECIPE CREATED BY:

Davide Lista

Pastry Chef

PAIN DE GENES

Mogador premium

Sugar

Eggs

Flour tipe 00

Vigor Baking

Seed oil

Milk

Joypaste Vaniglia Madagascar/Bourbon

200g

90g

230g

5g

5g

60g

50g

5g

- Mix the Mogador Premium with the sugar and eggs in a mixer.
- Sift the dry ingredients.
- Add all the remaining ingredients and continue mixing.
- Bake in a 30×40 cm tray at 180°C for about 10 minutes, then cut a disc with the same diameter as the silicone mold.

MASCARPONE AND KIRSCH POURED NAMELAKA

Whole milk

Glucose

Lilly neutro

Joygelato mascarpone

RENO X CIOCCOLATO BIANCO 28%

Cream 35% m.f.

Kirsch

200g

10g

45g

16g

340g

250g

40g

- Bring the first 4 ingredients to a gentle boil, then blend with the white chocolate and finally with the cold cream. Add the liqueur.
- Pour into the insert mold and blast chill.

RED FRUIT JELLY

Fruttidor Frutti Rossi

Lilly neutro

Water

250g

50g

50g

- Heat the Fruttidor Frutti Rossi, add the Lilly Neutro, and pour into the insert molds over the frozen namelaka, then blast chill.

irca
GROUP

Extraordinary
made simple.

DARK CHOCOLATE MOUSSE

Reno X Dark 54,5%

Cream 35% m.f. - 1-hot

Water - 1-hot

Cream 35% m.f. - 2-cold

Lilly neutro

Water - 2-cold

200g

50g

110g

200g

30g

30g

- Melt the chocolate at 45°C.
- Warm the liquids (1) to about 20°C.
- Add the chocolate and mix well using a whisk or an immersion blender to create a smooth, fluid ganache.
- Separately, semi-whip the cream (2) with LILLY NEUTRO and water (2).
- Add the cream to the ganache (which should be at 25–30°C) in two additions, mixing gently with a whisk or rubber spatula depending on the desired consistency.

DARK CHOCOLATE SPRAY MIXTURE

Reno X dark 54,5%

Cocoa butter

100g

100g

- Mix the melted ingredients and spray at 30°C.

FINAL COMPOSITION

- Fill the mold halfway with the dark chocolate mousse, then insert the layer made of red fruit gelée and mascarpone namelaka.
- Add the remaining mousse, seal with the pain de Gênes, and blast chill.
- Spray with the chocolate spray mixture and decorate with fresh berries.



Extraordinary
made simple.