



VIOLET

👤 Advanced level

An individual dessert by pastry chef Filippo Falciola, where **Fruttidor Mora di gelso, Cassis e Sambuco** reveals an intense and enveloping core. Its fruity and floral notes blend with the delicacy of vanilla and the softness of an almond financier, creating an elegant and contemporary balance.



RECIPE CREATED BY:

Filippo Falciola
Pastry Chef

ALMOND SHORTCRUST PASTRY

Top Frolla

Butter 82% fat.

Almond powder

Whole eggs

Salt

500g

200g

80g

60g

5g

- Knead all the ingredients together in a planetary with the leaf without working too much.
- Let it stabilize in the refrigerator.
- Roll out to 2.5 mm, cut out fluted discs and bake at 160°C for about 16 minutes.

ALMOND FINANCIER

Avoletta

Vigor baking

Weak flour

Cornstarch

Egg white

Butter 82% fat - melted

550g

4g

50g

50g

370g

120g

- Mix all the powders in the planetary mixer and add the room temperature egg white.
- Finish by adding the melted butter.
- Dress in a mold and bake at 160°C for about 12 minutes.

VANILLA BAVAROISE

Whole milk	170g
Yolk	110g
Sugar	110g
<u>Lilly neutral</u>	70g
<u>Vanilla Madagascar/Bourbon</u>	15g
Reno X white chocolate 28%	500g
Cream 35% fat.	530g

- Make an English cream with the first 3 ingredients bringing everything to 85°C.
- Add the neutral lilly and vanilla joypaste.
- Pour everything over the chocolate and emulsify well creating a ganache.
- Cool the ganache to 35°C and lighten with creamy whipped cream.

COCOA MASS SPRAY

Reno X white chocolate 28%	400g
<u>Cocoa butter</u>	200g

- Melt the two ingredients separately and combine them by mixing with a spatula.

FINAL COMPOSITION

<u>Pralin Delicrisp Noir</u>	qb
<u>Fruttidor Mora di gelso, Cassis and Sambuco</u>	qb
<u>Violet Colorglaze</u>	qb

- Dress the Fruttidor Mora di gelso, Cassis and Sambuco on top of the cooked financier in a mold and freeze the insert.
- Roll out the delicate crisp on a sheet, heat it slightly, stabilize it, and cut out some disks.
- Dress the Bavarian cream in a silicone mold and insert the frozen insert.
- Close with a disk of dark praline crisp on the bottom, freeze in the negative.
- Spray the frozen mono with the white mixture and place it on the almond shortcrust pastry base.
- Dress the stabilized Fruttidor Mora di gelso, Cassis and Sambuco with Lilly Neutro in a mold and freeze in the negative.
- Glaze it with Colorglaze Violet and place it on the sprayed mono.