



# 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.

## Almond shortcrust pastry

### INGREDIENTS

[Top Frolla](#)

Butter 82% fat.

Almond powder

Whole eggs

Salt

### PREPARATION

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

### INGREDIENTS

[Avoletta](#)

[Vigor baking](#)

Weak flour

Cornstarch

Egg white

Butter 82% fat - melted

### PREPARATION

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

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### INGREDIENTS

Whole milk  
Yolk  
Sugar  
[Lilly neutral](#)  
[Vanilla Madagascar/Bourbon](#)  
[Reno X white chocolate 28%](#)  
Cream 35% fat.

### PREPARATION

170g  
110g  
110g  
70g  
15g  
500g  
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

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### INGREDIENTS

[Reno X white chocolate 28%](#)  
[Cocoa butter](#)

### PREPARATION

400g  
200g

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

## Final Composition

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### INGREDIENTS

[Pralin Delicrisp Noir](#)  
[Fruttidor Mora di gelso, Cassis and Sambuco](#)  
[Violet Colorglaze](#)

### PREPARATION

qb  
qb  
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.



**RECIPE CREATED BY:**

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PASTRY CHEF