



FOREST BASKET

🏠 Intermediate level

Forest Basket is a refined dessert where Fruttidor Red Fruits takes center stage. Its vibrant fruity notes bring freshness and intensity, balanced by smooth textures and an elegant finish.



RECIPE CREATED BY:

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Pastry Chef

PAIN DE GENES

<u>Mogador Premium</u>	200g
Sugar	90g
Eggs	230g
Type 00 flour	60g
VIGOR BAKING	5g
Seeds oil	60g
Milk	50g
<u>JOYPASTE VANIGLIA MADAGASCAR</u>	
<u>BOURBON</u>	5g

- Mix Mogador Premium with the sugar and eggs in a mixer.
- Sift the powders, then add all the remaining ingredients and continue mixing.
- Bake in a 30 x 40 cm tray at 180 °C for about 10 minutes.
- Cut out a disc with the same diameter as the silicone mould.

MASCARPONE AND KIRSCH POURED NAMELAKA

Whole Milk	200g
Glucose	10g
LILLY NEUTRO	45g
<u>JOYGELATO MASCARPONE</u>	16g
SINFONIA CIOCCOLATO BIANCO 33%	340g
Cream	250g
Kirsch	40g

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

RED FRUIT GELÉE

Fruttidor Red Fruits

LILLY NEUTRO

Water

250g

50g

50g

Heat the Fruttidor, add the Lilly Neutro, and pour into the insert moulds over the frozen namelaka. Blast chill to set.

DARK CHOCOLATE MOUSSE

RENO X Dark Chocolate 54,5%

35% fat cream - 1st step

Water

35% fat cream - 2nd step

LILLY NEUTRO

Water - 2nd step

200g

50g

110g

200g

30g

30g

- Melt the chocolate at 45°C.
- Warm the first set of liquids to around 20°C.
- Add the chocolate and mix thoroughly with a whisk or immersion blender to create a smooth ganache.
- Separately, semi-whip the second portion of cream with LILLY NEUTRO and water.
- Add the semi-whipped cream to the ganache (which should be at 25–30°C) in two additions, gently folding with a whisk or rubber spatula depending on the desired consistency.

DARK CHOCOLATE SPRAYABLE MASS

RENO X DARK CHOCOLATE 54,5%

Cocoa butter

100g

100g

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

FINAL COMPOSITION

- Pour the dark chocolate mousse halfway into the mould, insert the red fruit gelée and mascarpone namelaka insert.
- Pour in the remaining mousse, close with the pain de gènes and blast chill.
- Spray with the spray coating and decorate with fresh berries.



Extraordinary
made simple.