

# **3 CHOCOLATE**

## **GLUTEN FREE CACAO BISCUIT**

gredients together with an immersion blender
ximately 700g per tray on a 60x40cm baking tray
nutes at 200 degrees with 50% steam
interested in having a completely gluten free cake, spread a layer of Pralin Delicrisp
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## WHITE CHOCOLATE NAMELAKA

INGREDIENTS		PREPARATION
FULL-FAT MILK (3,5% FAT)	g 200	bring milk, glucose and neutral lilly to a light boil
GLUCOSIO CONTRACTOR CO	g 10	mix with the chocolate, add the cream, pour approximately 250g of namelaka into the pavoni silicone
RENO X CIOCCOLATO BIANCO 28%	g 340	mold KE089 CYLINDRA
LIQUID CREAM	g 250	cool
LILLY NEUTRO	g 45	



# MILK CHOCOLATE NAMELAKA

INGREDIENTS		PREPARATION
FULL-FAT MILK (3,5% FAT)	g 200	bring milk, glucose and neutral lilly to a light boil
GLUCOSIO	g 10	mix with the chocolate, add the cream, pour approximately 250g of namelaka into the Pavoni KE089
RENO X CIOCCOLATO AL LATTE 33,6%	g 350	CYLINDRA silicone mold on top of the previous layer
LIQUID CREAM	g 250	cool
LILLY NEUTRO	g 45	

## DARK CHOCOLATE NAMELAKA

INGREDIENTS		PREPARATION
MILK	g 200	bring milk, glucose and neutral lilly to a light boil
GLUCOSIO	g 10	mix with the chocolate, add the cream, pour approximately 250g of namelaka into the silicone mold
RENO X CIOCCOLATO FONDENTE 54,5%	g 230	pavoni KE089 CYLINDRA on top of the other layer and close with the biscuit
LILLY NEUTRO	g 30	cool
LIQUID CREAM	g 250	

# **BLUEBERRY JELLY**

INGREDIENTS		PREPARATION
FRUTTIDOR MIRTILLO	g 250	mix while hot, and pour into the cavity of the cake at the top
WATER	g 30	
LILLY NEUTRO	g 30	





#### FINAL COMPOSITION

spray with heated Bliz

decorate with Dobla decorations

if you want to make mignon cubes:

BLUEBERRY JELLY-FREE VARIANT WITH ONLY 1 BISQUIT: place the bisque covered with pralin delicrisp noir + 5% seed oil in a 30cmx30cm frame, pour 700g of white chocolate namelaka, 700g milk chocolate namelaka, 700g of chocolate namelaka dark chocolate, sprinkle with 300g of Blitz + 40g blueberry fruit + to taste water-soluble purple dye, cool after each layering, chill and cut at -11 degrees.

VARIANT WITH BLUEBERRY JELLY FOR ONLY 1 BISQUIT: place the bisque covered with pralin delicrisp noir + 5% seed oil in a 30cmx30cm frame, pour 600g of white chocolate namelaka, 600g milk chocolate namelaka, 400g of blueberry jellied, 600g of chocolate namelaka dark chocolate, sprinkle with 300g of Blitz + 40g of blueberry fruit + to taste. water-soluble purple dye, cool after each layering, chill and cut at -11 degrees.

VARIANT WITH BLUEBERRY JELLY WITH 2 BISQUITS: place the bisque covered with pralin delicrisp noir + 5% seed oil in a 30cmx30cm frame, pour 500g of white chocolate namelaka, 500g milk chocolate namelaka, single bisquit, 400g of gelled blueberry, 500g of dark chocolate namelaka, sprinkle with 300g of Blitz + 40g of blueberry fruit + to taste. water-soluble purple dye, cool after each layering, chill and cut at - 11 degrees.



RECIPE CREATED FOR YOU BY **DAVIDE LISTA** 

PASTRY CHEF

