



CRISP CHARLOTTE BAVAROISE

CLASSIC CAKE OF THE ITALIAN TRADITION WITH CRUNCHY INSERT

DIFFICULTY LEVEL



SPONGE CAKE

INGREDIENTS

IRCA GENOISE

g 1000

EGGS

g 700

WATER

g 100

PREPARATION

Whisk all the ingredients in a planetary mixer for 10-12 minutes.

Bake in buttered cake molds diameter 16 at 170 ° C for about 20 minutes.

DECORATED SAVOIRDO BISQUIT

INGREDIENTS

IRCA GENOISE

g 1000

EGGS

g 800

TYPE 00 WHITE FLOUR

g 100

PREPARATION

Wipp in a planetary mixer with a whisk for 8-10 minutes at high speed.

Using a pastry bag with a smooth nozzle number 9, form joined and parallel strips 5cm high along the entire length of the paper sheet.

Sprinkle with fine granulated sugar and then powdered sugar.

Bake in the oven for about 8 minutes at 200 °C.

CRUNCHY INSERT

INGREDIENTS

PRALIN DELICRISP CITRON MERINGUE

PREPARATION

Melt the PRALIN DELICRISP in the microwave and spread it between two sheets of baking paper forming a layer of about 2 mm.

Chill in the refrigerator for at least 1 hour.

Cut 16 cm diameter discs and keep them in the freezer until the cake is assembled.

CRÈME ANGLAISE

INGREDIENTS

EGG YOLKS

g 20

CASTER SUGAR

g 10

FULL-FAT MILK (3,5% FAT)

g 140

PREPARATION

In the microwave or in a pot, bring the milk and cream to the boil, mix the egg yolk and sugar in a separate bowl.

Once it reaches the boil, add the yolk and sugar mixture to the milk and cream.

Continue to cook, stirring occasionally, until it reaches 82 °C.

Cool down.

BAVAROISE

INGREDIENTS

CREME ANGLAISE

g 210

LILLY NEUTRO

g 40

CHOCOCREAM PASTICCERA

g 195

LIQUID CREAM 35% FAT

g 250

PREPARATION

Add the Lilly to the hot crème anglaise and mix well.

Add Chococream Pasticcera, mix and gently add the mixture to the whipped cream.

INGREDIENTS

WATER	g 250
CASTER SUGAR	g 250
	g 20

PREPARATION

Bring the water and sugar to a boil, once cooled add the Joypaste Vanilla Bourbon Madagascar.

FINAL COMPOSITION

Arrange the decorated Savoiardo biscuit in a ring 5 cm high and 16 cm in diameter.
Place a disc of sponge cake soaked in vanilla syrup on the bottom.
Insert a disc of Pralin Delicrisp.
Pour in about 1.5 cm of vanilla Bavarioise cream.
Insert another disc of sponge cake soaked in vanilla syrup and another disc of Pralin Delicrisp.
Pour more Bavaroise cream to the edge of the cake.
Put in a positive blast chiller until completely stabilized and place a selection of berries fruits of your choice on the surface.
Decorate with some DAISY DOBLA flowers.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER