



MONO WHITE CHOCOLATE FRIZZZI POP PINK

CRACKLING WHITE CHOCOLATE SINGLE-SERVE

DIFFICULTY LEVEL   

FIZZY INSERT

INGREDIENTS

JOYCREAM FRIZZZI POP PINK

To Taste

PREPARATION

Pour the JOYCREAM FRIZZZI POP PINK into a silicone mold with 6cm diameter and put in the blast chiller until completely frozen.

CARAMEL FINANCIER

INGREDIENTS

DELINOISETTE

g 700

FLOUR

g 70

VIGOR BAKING

g 5

CORNSTARCH

g 40

EGG WHITES

g 520

UNSALTED BUTTER 82% FAT - MELTED

g 110

RENO CONCERTO CIOCCOLATO LACTEE CARAMEL - MELTED

g 210

PREPARATION

Mix the dry elements.

Add the egg whites and mix by hand.

Add the melted butter and chocolate.

Pour into a 60x40 baking pan with parchment paper leveling the mixture well.

Bake for 15 minutes at 160-170°C, allow to cool before obtaining 8cm diameter discs.

WHITE CHOCOLATE MOUSSE

INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT	g 400	Whip all the ingredients in a planetary mixer with a whisk until you get a firm foam.
WATER	g 150	
LILLY CIOCCOLATO BIANCO	g 100	

FIZZY COATING

INGREDIENTS		PREPARATION
JOYCREAM FRIZZZI POP PINK	g 800	Combine the two ingredients.
JOYCOUVERTURE EXTRA CHOC WHITE - MELTED AT 30-35°C	g 200	

FINAL COMPOSITION

Fill the single portion mold with the mousse and insert the fizzy insert.

Freeze completely.

Unmould and glaze with the fizzyglaze.

Place the cake on the financier disc and decorate with ROSE PETALS DOBLA