# **PAVLOVA**

## - SWISS MERINGUE:

INGREDIENTS		PREPARATION
		Lightly whisk the first 2 ingre
EGG WHITES		70°C. At this point, whip in a
CASTER SUGAR	α 600	smooth round nozzle, pipe owith non-stick spray). Sprink
	g g.b.	coloured sugar crystals. Cod

## - SWISS MERINGUE:

INCREDIENTS	
INPREDIENT2	

FULL-FAT MILK (3,5% FAT)	g 230
MASCARPONE CHEESE	g 120
LIQUID CREAM 35% FAT	g 100
GLUCOSIO	g 8
LILLY NEUTRO	g 40
SINFONIA CIOCCOLATO BIANCO 33%	g 335
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 20

redients and then cook in a bain-marie, bringing the meringue to 65a planetary mixer with a whisk until cooled. Using a piping bag and a directly on the silicon mould hemisphere shapes (previously sprayed nkle with various grains (dried fruit, cocoa nibs, etc.), dried fruit or ook at 60°C for three hours and then at a low temperature (40°C) for another 12 hours.

#### **PREPARATION**

Lightly whisk the first 2 ingredients and then cook in a bain-marie, bringing the meringue to 65-70°C. At this point, whip in a planetary mixer with a whisk until cooled. Using a piping bag and a smooth round nozzle, pipe directly on the silicon mould hemisphere shapes (previously sprayed with non-stick spray). Sprinkle with various grains (dried fruit, cocoa nibs, etc.), dried fruit or coloured sugar crystals. Cook at 60°C for three hours and then at a low temperature (40°C) for another 12 hours.

#### - SWISS MERINGUE:

## **INGREDIENTS**

### **PREPARATION**

Lightly whisk the first 2 ingredients and then cook in a bain-marie, bringing the meringue to 65-70°C. At this point, whip in a planetary mixer with a whisk until cooled. Using a piping bag and a



IRCA GENOISE GLUTEN FREE	g 1.000
EGGS	g 1.200
EGG WHITES	g 100
PASTA AROMATIZZANTE LAMPONE	g 50
PASTA AROMATIZZANTE FRAGOLA	g 50

smooth round nozzle, pipe directly on the silicon mould hemisphere shapes (previously sprayed with non-stick spray). Sprinkle with various grains (dried fruit, cocoa nibs, etc.), dried fruit or coloured sugar crystals. Cook at 60°C for three hours and then at a low temperature (40°C) for another 12 hours.

# - SWISS MERINGUE:

**INGREDIENTS** g 1.000 TOP FROLLA GLUTEN FREE g 300 UNSALTED BUTTER 82% FAT EGGS g 150

# Lightly whisk the first 2 ingredients and then cook in a bain-marie, bringing the meringue to 65-70°C. At this point, whip in a planetary mixer with a whisk until cooled. Using a piping bag and a

PREPARATION

smooth round nozzle, pipe directly on the silicon mould hemisphere shapes (previously sprayed with non-stick spray). Sprinkle with various grains (dried fruit, cocoa nibs, etc.), dried fruit or coloured sugar crystals. Cook at 60°C for three hours and then at a low temperature (40°C) for another 12 hours.

# STEP 5

#### **INGREDIENTS**

PRALINE AMANDE NOISETTE	To Taste
CONFETTURA EXTRA VISCIOLE	To Taste
RASPBERRIES	To Taste

