CIRCLES

SPONGE CAKE

INGREDIENTS

SFRULLA	g 500
EGGS	g 300
WATER	g 100

PREPARATION

Whip all the ingredients in a planetary mixer for 8-10 minutes, place the whipped dough in the previously well-greased and floured molds, then cook at 180-200 ° c.

PEACH AND VANILLA JELLY

INGREDIENTS

FRUTTIDOR PESCA	g 200
WARM WATER	g 30
LILLY NEUTRO	g 30
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 5

PREPARATION

Dissolve LILLY NEUTRO in hot water, add the vanilla paste and finish with FRUTTIDOR PESCA.

BLACKBERRY MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 500
LILLY NEUTRO	g 100
COLD WATER	g 100
JOYPASTE MORA	g 55

PREPARATION

Combine the first 3 ingredients in a planetary mixer and whisk seeds. Finally add the JOYPASTE MORA and mix gently.

BIANCOMANGIARE MOUSSE

INGREDIENTS

	g 138
CASTER SUGAR	g 138
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 10
FRESH FULL-FAT MILK (3,5% FAT)	g 600
SOVRANA	g 20
LILLY NEUTRO	g 70
LIQUID CREAM 35% FAT	g 700

PREPARATION

Grind the almonds with the sugar and in the meantime bring to boil the milk and the JOYPASTE VANILLA, then put it into a hot infusion for a few hours.

Sieve the liquid through a fine mesh. It must be 600 gr (add milk in the case).

Dissolve the SOVRANA in hot milk and make up to 84 ° c. Add the LILLY NEUTRO and mix and cool to about 28 ° C.

Add the semi-whipped cream without removing the mixture.

STEP 5

INGREDIENTS

MIRROR NEUTRAL	To Taste

FINAL COMPOSITION

Put the peach and vanilla gelatin into a 12 cm silicone mold.

In a 14 cm silicone mold, place the hardened gelatin on the bottom and strain the blackberry mousse and chop.

In an 18 cm mold, place the disk of mousse and gelatine on the bottom and strain the blancmange mousse.

Cut the sponge cake and pass a thin layer of PRALIN DELICRISP FRUIT ROUGE and place it last inside the mold with the mousse. Put in Shock freezer

Turn out of the mold and glaze with MIRROR NEUTRAL heated to 50 ° C and decorate.

RECIPE CREATED FOR YOU BY **ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER