# MUSHROOM



## **APPLE AND CINNAMON GELLY**

INGREDIENTS		PREPARATION
FRUTTIDOR MELA	g 200	Heat the water in the microwave, dissolve the neutral lilly and finally add the fruttidor apple and
LILLY NEUTRO	g 40	cinnamon powder. Strain into cylinder-shaped silicone molds and freeze.
WARM WATER	g 40	
CINNAMON POWDER	g 0,5	

## MILK CHOCOLATE CREAMY

INGREDIENTS		PREPARATION
MILK	g 190	Bring to boil milk and cream, pour over the yolks beaten with sugar, add everything and cook at 84 $^{\circ}$
LIQUID CREAM 35% FAT	g 190	C.
CASTER SUGAR	g 30	Dissolve the neutral lilly inside the hot cream and finish with the milk chocolate and emulsify with an
LILLY NEUTRO	g 40	immersion mixer.
EGG YOLK	g 75	Strain into a semi-sphere mold and freeze.
SINFONIA CIOCCOLATO AL LATTE 38%	g 350	·

## **WALNUT MOUSSE**

INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT	g 500	Whip the cream with water and LILLY NEUTRO, until soft, add the JOYPASTE and mix gently. Fill
LILLY NEUTRO	g 120	the silicone mold half-sphere up to half, add the creamy insert, another mousse and level.



Pour the mousse inside the cylinder mold, insert the apple and cinnamon jelly and finish with another g 80 JOYPASTE NOCE mousse. Close with a PRALIN DELICRISP CLASSIC disk. g 100 COLD WATER Place all 2 molds in the freezer until freezing.

#### **GLAZE**

**INGREDIENTS PREPARATION** 

Glaze with COVERCREAM CHOCOLATE heated to 40°C COVERCREAM CIOCCOLATO

#### FINAL COMPOSITION

Turn the mousses out of the molds, frost the dome with COVERCREAM CHOCOLATE heated to 40 °C, the stem instead scratching to create the classic veins of the mushroom and spray with light brown spray. Place the frosted dome over the stem.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER

