# ARANCIA



#### SPONGE CAKE

| INGREDIENTS   | PREPARATION  |
|---------------|--|
| SFRULLA g 500 | Whip all the ingredients in a planetary mixer for 8-10 minutes, place the whipped dough in the |
| EGGS g 300    | previously well-greased and floured molds, then cook at 180-200 $^{\circ}$ c.                  |
| WATER g 100   |  |

### ORANGE NAMELAKA

| INGREDIENTS                    |       | PREPARATION   |
|--------------------------------|-------|---|
| FRESH MILK - HIGH QUALITY      | g 200 | Boil the milk with the JOYPASTE ORANGE, then melt the LILLY NEUTRO with a whisk, add the    |
| JOYPASTE ARANCIA               | g 30  | chocolate in 2 times and emulsify with an immersion mixer. Finish with freshly drawn cream. |
| SINFONIA CIOCCOLATO BIANCO 33% | g 335 | Cover with contact film and leave to rest in the fridge overnight.                          |
| LIQUID CREAM 35% FAT           | g 250 |   |
| LILLY NEUTRO                   | g 40  |   |

#### **GRAN MARNIER BATHING**

| INGREDIENTS   |       | PREPARATION   |
|---------------|-------|---|
| WATER         | g 500 | Boil the water then add the sugar and at 40 ° C add the gran marnier. |
| CASTER SUGAR  | g 750 |   |
| GRAND MARNIER | g 250 |   |



#### FINAL COMPOSITION

In the orange cup insert a sponge cake wet with the alcoholic syrup, cover with FRUTTIDOR ORANGE.

With a sac à poche with striped nozzle, dress the namelaka with orange.

Decorate with candied orange and Dobla "splash" decoration.



## RECIPE CREATED FOR YOU BY MATTEO REGHENZANI

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