



## NASTRO

### CACAO SPONGE

#### INGREDIENTS

SFRULLA CHOC  
EGGS  
WATER  
UNSALTED BUTTER 82% FAT

g 500  
g 300  
g 50  
g 100

#### PREPARATION

Whip SFRULLA CHOC, eggs and water in a planetary mixer for 6-8 minutes. Add the butter and gently incorporate it. Deposit the pasta in greased and floured molds. Cook at 180-200 ° C for 25-30 minutes.

### RED CHERRY JELLY

#### INGREDIENTS

FRUTTIDOR CILIEGIA ROSSA  
WARM WATER

g 200  
g 30  
g 30

#### PREPARATION

Heat the water in the microwave, dissolve the LILLY NEUTRO with a whisk and finish with the FRUTTIDOR CILIEGIA ROSSA smoothie.

### CHOCOLATE MOUSSE 58%

#### INGREDIENTS

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 58%  
LIQUID CREAM 35% FAT  
LIQUID CREAM 35% FAT  
LILLY NEUTRO  
COLD WATER

g 550  
g 300  
g 700  
g 60  
g 60

#### PREPARATION

Melt the chocolate in a microwave at 45 degrees, add the first part of warmed cream and create a ganache.  
Semi-whip the cream with the neutral lilly and water. When the ganache is about 40 degrees add the «stabilized» cream and mix without removing the mixture.

**INGREDIENTS**

LIQUID CREAM 35% FAT	g 500
LILLY NEUTRO	g 50
COLD WATER	g 50
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 20

**PREPARATION**

Whisk all the ingredients in a planetary mixer.

**FINAL COMPOSITION**

Cup a cocoa sponge cake disc and place it on the bottom of the DOBLA TEAR DROPE BAMBOO DARK cup, strain a part of chocolate mousse and chop for a few minutes, then strain the red cherry jelly and finish without another mousse chocolate. Break down again.

Dress with sac à poche and with smooth nozzle the stabilized vanilla cream.

Decorate with CHERRY DOBLA and gold flakes.



**RECIPE CREATED FOR YOU BY ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER