



JOURNEY INTO THE WORLD - LAVANDER BLISS

A JOURNEY AROUND THE WORLD THROUGH THE SCENTS OF PROVENCE: LAVENDER CAKE WITH BLUEBERRIES AND WHITE WINE.

COLORGLAZE: SHINE LIKE THE WORLD IS WATCHING YOU.

DIFFICULTY LEVEL



BLUE BERRY SHORTCRUST

INGREDIENTS

TOP FROLLA

g 1400

UNSALTED BUTTER 82% FAT

g 375

EGGS

g 225

AVOLETTA

g 300

TUTTA FRUTTA BLUEBERRY - CESARIN

g 20

g 5 CIRCA

PREPARATION

knead in a planetary mixer with a shortcrust pastry sheet, avoletta and butter, finally add the eggs, granules and food colouring roll out to about 3 mm in a pastry machine, rest in the fridge cut with a 16 cm diameter disc cook between two micro-perforated mats at 170 degrees for about 15 minutes, cool

BLUEBERRY FINANCIER

INGREDIENTS

AVOLETTA	g 825
VIGOR BAKING	g 6
FLOUR	g 75
CORNSTARCH	g 75
EGG WHITES	g 555
UNSALTED BUTTER 82% FAT	g 180
FRUTTIDOR MIRTILLO	To Taste

PREPARATION

mix the powders add the egg whites first and then the melted butter, add the semi-candied ginger
cook in a 60cmx40cm pan for 10 minutes at 180 degrees cool, sprinkle with Pralin Delicrisp Blanc
and then cut a 14cm diameter disc

BLUEBERRY JELLY

INGREDIENTS

FRUTTIDOR MIRTILLO	g 250
LILLY NEUTRO	g 40
WATER	g 40

PREPARATION

Mix everything while hot and pour into the 14 cm diameter insert molds, about 130 grams place the
financier and knock everything down together

WINE MOUSSE

INGREDIENTS

SPARKLING WHITE WINE	g 215
SUGAR	g 220
EGG WHITES	g 130
RICE STARCH	g 55
SINFONIA CIOCCOLATO BIANCO 33%	g 180
SPARKLING WHITE WINE	g 180
GELATIN POWDER OR SHEETS 200 BLOOM	g 25
WATER	g 125

PREPARATION

in a double-bottomed saucepan bring the sparkling wine (180g) to the boil; separately, mix the egg
whites with the sugar and rice starch then pour everything onto the boiling Ferrari. Cook until 82°C
stirring continuously with a whisk. Remove from the heat and pour the cream over the chopped white
chocolate and the previously rehydrated gelatine. Leave to cool in the blast chiller and when the
cream reaches 35°C add the second part of the sparkling wine (150g). Lighten everything with the
semi-whipped cream, mixing delicately with a whisk. pour into the 14cm diameter insert mould,
approximately 130 grams, and blast chill

BLUEBERRY AND LAVENDER MOUSSE

INGREDIENTS

LIQUID CREAM

g 500

WATER

g 50

LILLY NEUTRO

g 100

CRANBERRY PUREE - RAVIFRUIT

g 200

DRIED LAVENDER FLOWERS - INFUSED AND SQUEEZED

g 3

PREPARATION

Whip the cream after having left it to infuse with the lavender for a few hours, with water and neutral lilly, then pour in the puree and mix delicately, pour into the mold, insert the first insert with the wine, mousse again, and the second insert with blueberry and financier. Chill at room temperature

VIOLET COLORGLAZE

INGREDIENTS

COLORGLAZE VIOLET

To Taste

PREPARATION

unmold the cake, mix the icing cold simply with the marisa without heating it ice it from frozen at -20 degrees and place it on the cooked pastry

FINAL COMPOSITION

After using the Colorglaze, decorate with Dobla decorations, macarons and flowers



RECIPE CREATED FOR YOU BY DAVIDE LISTA

PASTRY CHEF