



## MONO WHITE CHOCOLATE FRIZZZI POP PINK

### CRACKLING WHITE CHOCOLATE SINGLE-SERVE

DIFFICULTY LEVEL



#### FIZZY INSERT

##### INGREDIENTS

JOYCREAM FRIZZZI POP PINK

To Taste

##### PREPARATION

Pour the JOYCREAM FRIZZZI POP PINK into a silicone mold with 6cm diameter and put in the blast chiller until completely frozen.

#### CARAMEL FINANCIER

##### INGREDIENTS

DELINOISETTE

g 700

Mix the dry elements.

FLOUR

g 70

Add the egg whites and mix by hand.

VIGOR BAKING

g 5

Add the melted butter and chocolate.

CORNSTARCH

g 40

Pour into a 60x40 baking pan with parchment paper leveling the mixture well.

EGG WHITES

g 520

Bake for 15 minutes at 160-170°C, allow to cool before obtaining 8cm diameter discs.

UNSALTED BUTTER 82% FAT - MELTED

g 110

RENO CONCERTO LACTEE CARAMEL - MELTED

g 210

##### PREPARATION

## WHITE CHOCOLATE MOUSSE

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INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT	g 400	Whip all the ingredients in a planetary mixer with a whisk until you get a firm foam.
WATER	g 150	
LILLY GIOCCHOLATO BIANCO	g 100	

## FIZZY COATING

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INGREDIENTS		PREPARATION
JOYCREAM FRIZZZI POP PINK	g 800	Combine the two ingredients.
JOYCOUVERTURE EXTRA CHOC WHITE - MELTED AT 30-35°C	g 200	

## FINAL COMPOSITION

Fill the single portion mold with the mousse and insert the fizzy insert.

Freeze completely.

Unmould and glaze with the fizzyglaze.

Place the cake on the financier disc and decorate with ROSE PETALS DOBLA