



ZUPPA INGLESE CRISP

CLASSIC CAKE OF THE ITALIAN TRADITION WITH CRUNCHY INSERT

DIFFICULTY LEVEL



SPONGE CAKE

INGREDIENTS

IRCA GENOISE	g 1000
EGGS - AT ROOM TEMPERATURE	g 700
WATER	g 100

PREPARATION

Whisk all the ingredients in a planetary mixer for 10-12 minutes.

Pour in buttered cake molds with diameter 16cm and bake at 170 ° C for about 20 minutes.

CRUNCHY INSERT

INGREDIENTS

PRALIN DELICRISP NOIR	To Taste
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PREPARATION

Melt the PRALIN DELICRISP in the microwave and spread it between two sheets of baking paper forming a layer of about 2 mm.

Chill in the refrigerator for at least 1 hour.

Cut into 16 cm diameter discs and keep them in the freezer.

RICH CUSTARD CREAM

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 1000
CASTER SUGAR	g 300
EGG YOLKS	g 150
SOVRANA	g 80
UNSALTED BUTTER 82% FAT	g 120

PREPARATION

Mix the egg yolk and SOVRANA with a whisk and 1/4 of the milk, boil the remaining milk with the sugar; add the mixture and continue to cook for two minutes.

RICH CHOCOLATE CUSTARD CREAM

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 1000
CASTER SUGAR	g 300
EGG YOLKS	g 150
SOVRANA	g 50
SINFONIA CIOCCOLATO EXTRA FONDENTE 56%	g 250
UNSALTED BUTTER 82% FAT	g 120

PREPARATION

Mix the egg yolk and SOVRANA with a whisk and 1/4 of the milk, boil the remaining milk with the sugar; add the mixture and continue cooking for two minutes.

Pour over the chocolate chips and mix.

Once cooled at 40 ° C, add the butter and mix.

ALKERMES SYRUP

INGREDIENTS

WATER	g 250
CASTER SUGAR	g 250
SPIRIT	g 500

PREPARATION

Prepare a syrup with the water and sugar by bringing it to a boil.

Allow to cool and add the alkermes.

FINAL COMPOSITION

Compose the cake in order:

- Sponge cake soaked in algermes syrup
- Disc of PRALIN DELICRISP
- Chocolate custard cream
- Sponge cake soaked in algermes syrup
- Disc of PRALIN DELICRISP
- Custard cream
- Sponge cake soaked in algermes syrup

Decorate the surface with a light layer of whipped cream and sprinkle with CURLS DOBLA DARK.

Dust with BIANCANEVE and finish with a DOBLA decoration of your choice.

RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER