



## CAPPUCCINO E MASCARPONE

### CAPPUCCINO AND MASCARPONE MONOPORTION

DIFFICULTY LEVEL



#### BISCUIT

##### INGREDIENTS

IRCA GENOISE

g 1000

EGGS

g 1000

##### PREPARATION

Whip all ingredients in a planetary mixer with whisk for 10-12 minutes.

Spread on baking sheets with baking paper forming a layer and bake at 180°C for about 15 minutes.

#### COFFEE SYRUP

##### INGREDIENTS

WATER

g 200

CASTER SUGAR

g 200

JOYCAFFE' GRANGUSTO

g 20

##### PREPARATION

Prepare syrup by heating water and sugar, then add Joycaffè Grangusto.

#### CRUNCHY LAYER

##### INGREDIENTS

PRALIN DELICRISP CLASSIC

To Taste

##### PREPARATION

Soften Pralin Delicrisp in the microwave and spread a thin layer on the Biscuit and refrigerate.

## COFFEE & CHOCOLATE CREMEUX

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### INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 230
LIQUID CREAM 35% FAT	g 230
JOYCAFFE' GRANGUSTO	g 15
LILLY NEUTRO	g 25
WATER	g 25
EGG YOLK	g 120
CASTER SUGAR	g 75
SINFONIA CIOCCOLATO AL LATTE 38%	g 330

### PREPARATION

Mix yolk and sugar, separately bring cream, milk and Joycaffè Grangusto to a boil.

Pour the hot mixture over the yolk and sugar mixture, stirring.

Cook everything together until pasteurized to 82-84°C, forming a custard.

Add LILLY NEUTRO premixed with water.

Pour the custard over the chocolate and emulsify with an immersion blender.

## WHIPPED COFFEE GANACHE

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### INGREDIENTS

LIQUID CREAM 35% FAT	g 250
LILLY NEUTRO	g 30
WATER	g 30
JOYCAFFE' GRANGUSTO	g 10
SINFONIA CIOCCOLATO BIANCO 33%	g 50
SINFONIA CIOCCOLATO AL LATTE 38%	g 40
MASCARPONE CHEESE	g 160

### PREPARATION

Heat cream and add Joycaffè Grangusto, add Lilly premixed with water and mix well.

Pour hot cream over the two previously melted chocolates, emulsifying with immersion blender.

Add the mascarpone, mix and let chill for at least 3 hours in the refrigerator so it can then be whipped in the planetary mixer.

## COFFEE MOUSSE

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### INGREDIENTS

LIQUID CREAM 35% FAT	g 1000
LILLY NEUTRO	g 200
WATER	g 200
JOYCAFFE' GRANGUSTO	g 25

### PREPARATION

Put everything together in planetary mixer with whisk and bring to a semi-whipped consistency.  
Shape and freeze in blast chiller.

## WHITE MIRROR GLAZE

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### INGREDIENTS

MIRROR CIOCCOLATO BIANCO	To Taste
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### PREPARATION

Heat MIRROR WHITE CHOCOLATE to 45-50°C and frost the cakes.

### FINAL COMPOSITION

- Fill silicone insert molds halfway with Coffee Creamy, finish filling with ganache and freeze in blast chiller.
  - Cover disks of Biscuit and Pralin Delicrisp the size of the bottom of the silicone mold and set aside.
  - Dress the coffee mousse filling  $\frac{3}{4}$  of the silicone mold and place the previously frozen creamy and ganache core in the center.
  - Enclose with a disc of Biscuit, drizzle with the coffee drizzle and freeze in blast chiller.
  - Mold, top with WHITE CHOCOLATE MIRROR and decorate with a coffee bean, gold foil and DOBLA Rose dark/white decoration.
- N.B. It is possible to rest the single-portion on a pastry disk as shown in the photo.

**RECIPE CREATED FOR YOU BY ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER