



CREAMY LOVE LETTER

LIME PAIN DE GENES

INGREDIENTS

MOGADOR PREMIUM	g 200
SUGAR	g 90
EGGS	g 230
TYPE 00 WHITE FLOUR	g 60
VIGOR BAKING	g 5
SEED OIL	g 60
MILK	g 50
PASTA FRUTTA ORO LEMON - CESARIN	g 24
	g 5
TUTTA FRUTTA FRUTTI DI BOSCO CESARIN	To Taste

PREPARATION

Mix Mogador Premium with sugar and eggs in a mixer.

Sift the powders, Add all the other ingredients and continue mixing. Bake in a 30cmx40cm baking pan, arranging some all fruit berries, at 180 degrees for 10 minutes Cup disks about 3cm in diameter.

GELLED GRAPEFRUIT

INGREDIENTS

PUREA DI MELOGRANO RAVIFRUIT	g 250
LILLY NEUTRO	g 50

PREPARATION

Heat the puree and mix with Lilly Neutro Pour inside 3cm diameter ball molds Blast chilling to -40 degrees.

BAILEYS AND MASCARPONE WHIPPED GANACHE

INGREDIENTS

MILK	g 240
BAILEYS	g 515
GLUCOSIO	g 65
LEVOSUCROL	g 65
SINFONIA CIOCCOLATO BIANCO 33%	g 585
LIQUID CREAM	g 666
MASCARPONE CHEESE	g 1333
	g 10
WATER	g 50

PREPARATION

Heat milk with sugars, hydrated gelatin. Add the chocolate while continuing to mix. Add the Baileys Next, the cream and mascarpone. Leave to rest in the refrigerator overnight covered.

CHOCOLATE SHELL

INGREDIENTS

SINFONIA CIOCCOLATO AL LATTE 38%	g 100
BURRO DI CACAO	g 100

PREPARATION

Mix the two ingredients and use at 35°C.

FINAL COMPOSITION

Semi-mix the ganache in a planetary mixer.

Using a pastry bag, insert the ganache into a 5cm-diameter ball mold until halfway through. Place the frozen pomegranate insert, continue with more ganache and close with a disk of pain de genes. Blast chill to -40 degrees.

Unmold from the mold and store at -20 degrees.

Frost with milk chocolate frosting, cool again and drizzle with red cocoa butter at 28/29 degrees.

Decorate with Dobra: Hot lips Heart lace dark Love letter Rose 2D lid glossy red.

RECIPE CREATED FOR YOU BY DAVIDE LISTA

PASTRY CHEF

