



HOLIDAY TIRAMISU

NEW LIFE TO YOUR PANETTONE

DIFFICULTY LEVEL



PANETTONE

PREPARATION

- Remove the paper around the panettone and cut some slices horizontally.

COFFEE SYRUP

INGREDIENTS

WATER	g 600
CASTER SUGAR	g 400
JOYTOPPING CAFFE'	g 200

PREPARATION

- Bring all the ingredients to 60°C.

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
PASTA FRUTTA ORO ORANGE - CESARIN	g 25

PREPARATION

- Mix the yolk and SOVRANA and 1/4 of the milk cold with a whisk.
- Boil the remaining milk with the sugar, add the mixture and continue to boil for two minutes, finally add the orange-gold fruit paste.
- Once it has cooled down to 40°C, add the butter and mix.

MASCARPONE CREAM

INGREDIENTS

LIQUID CREAM 35% FAT	g 200
MASCARPONE CHEESE	g 200
	g 200
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 5
CONFECTIONER'S SUGAR	g 20

PREPARATION

- Semi whip cream.
- Add the mascarpone and mix in the planetary mixer.
- Add the custard and mix by hand with the help of a marisa.
- Finally add the JOYPASTE VANILLA and the icing sugar, mixing again.

CHOCOLATE CAKE ROUND

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%	To Taste
SINFONIA CIOCCOLATO EXTRA FONDENTE 68%	To Taste

PREPARATION

- Spread the white chocolate on a strip of acetate and with the help of a tarot with the teeth make small waves, wait for it to crystallize slightly.
- Pour the dark chocolate over it and with the help of an angled spatula, spread it over the entire surface.
- When the chocolate is slightly crystallized, place another sheet of acetate on it and turn everything around an iron ring.
- once completely crystallized remove the ring.

FINAL COMPOSITION

- Place a slice of panettone inside a steel ring covered with a sheet of acetate.
- Brush the wet.
- Spread a layer of mascarpone cream.
- place another layer of panettone and wet with the coffee syrup.
- Make a decorative layer of mascarpone cream.
- Decorate with the HAPPYCAO.
- Arrange the previously made chocolate ring around the cake.

RECIPE CREATED FOR YOU BY **MIRKO SCARANI**

PASTRY CHEF