



TOFFEE PUDDING

TORTINO AL TOFFEE

INGREDIENTS

| | |
|----------------------------|----------|
| CHOCO SOUFFLE' | g 1.000 |
| EGGS | g 700 |
| RENO CONCERTO FONDENTE 64% | g 450 |
| TOFFEE D'OR CARAMEL | To Taste |

PREPARATION

Melt the chocolate in the microwave. Mix in mixer with paddle or by hand with a whisk CHOCO-SOUFFLÉ and eggs, add the melted chocolate and mix until a smooth paste. Half fill the silicone molds, insert a small amount of TOFFEE D'OR, close with extra dough and bake at 200°C. for 10-12 min. Cool to remove from silicone.

SEMIFREDDO ALLA VANIGLIA

INGREDIENTS

| | |
|--------------------------------------|---------|
| LIQUID CREAM 35% FAT | g 1.000 |
| TENDER DESSERT | g 280 |
| JOYPASTE VANIGLIA MADAGASCAR/BOURBON | g 30 |

PREPARATION

Melt the chocolate in the microwave. Mix in mixer with paddle or by hand with a whisk CHOCO-SOUFFLÉ and eggs, add the melted chocolate and mix until a smooth paste. Half fill the silicone molds, insert a small amount of TOFFEE D'OR, close with extra dough and bake at 200°C. for 10-12 min. Cool to remove from silicone.

STEP 3

INGREDIENTS

| | |
|----------------------|----------|
| LIQUID CREAM 35% FAT | To Taste |
| RUM | To Taste |

STEP 4

INGREDIENTS

BIANCANEVE

To Taste