



PAVLOVA

- SWISS MERINGUE:

INGREDIENTS

EGG WHITES	g 300
CASTER SUGAR	g 600
	g q.b.

PREPARATION

Lightly whisk the first 2 ingredients and then cook in a bain-marie, bringing the meringue to 65-70°C. At this point, whip in a planetary mixer with a whisk until cooled. Using a piping bag and a smooth round nozzle, pipe directly on the silicon mould hemisphere shapes (previously sprayed with non-stick spray). Sprinkle with various grains (dried fruit, cocoa nibs, etc.), dried fruit or coloured sugar crystals. Cook at 60°C for three hours and then at a low temperature (40°C) for another 12 hours.

- SWISS MERINGUE:

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 230
MASCARPONE CHEESE	g 120
LIQUID CREAM 35% FAT	g 100
GLUCOSIO	g 8
LILLY NEUTRO	g 40
SINFONIA CIOCCOLATO BIANCO 33%	g 335
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 20

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IRCA GENOISE GLUTEN FREE	g 1.000
EGGS	g 1.200
EGG WHITES	g 100
PASTA AROMATIZZANTE LAMPONE	g 50
PASTA AROMATIZZANTE FRAGOLA	g 50

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INGREDIENTS

TOP FROLLA GLUTEN FREE	g 1.000
UNSALTED BUTTER 82% FAT	g 300
EGGS	g 150

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STEP 5

INGREDIENTS

PRALINE AMANDE NOISETTE	To Taste
CONFETTURA EXTRA VISCIOLE	To Taste
RASPBERRIES	To Taste