



JOKER

MODERN SINGLE-PORTION

DIFFICULTY LEVEL



ROLLÉ

INGREDIENTS

IRCA GENOISE GLUTEN FREE	g 500
EGGS - AT ROOM TEMPERATURE	g 650
ZUCCHERO INVERTITO	g 60

PREPARATION

Whip all the ingredients in a planetary mixer with a whisk attachment for 10 minutes at high speed.

Spread the mixture into a 0.5-cm layer onto parchment paper, then bake at 210°C for 8 minutes (closed valve).

RICOTTA MOUSSE

INGREDIENTS

LILLY NEUTRO	g 200
JOYPASTE RICOTTA	g 100
WATER - LUKEWARM	g 200
LIQUID CREAM 35% FAT - LIGHTLY WHIPPED	g 1000

PREPARATION

Mix the first three ingredients until well combined.

Add the cream in 2-3 times until you obtain a creamy mousse.

FRUIT FILLING

INGREDIENTS

JOYFRUIT FICO VERDE	To Taste
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COATING

INGREDIENTS

MIRROR CIOCCOLATO BIANCO - HEATED TO 45°C

To Taste

FINAL COMPOSITION

Half-fill the single-portion moulds with the mousse.

Use a spatula to create a hollow inside the mousse and pour some JOYFRUIT in, then cover the fruit filling and close with a disc of rollè.

Put in the blast chiller until frozen.

Remove from mould and glaze the single portions.

Place them onto discs of shortcrust pastry and decorate as you like.

RECIPE CREATED FOR YOU BY MATTEO REGHENZANI

PASTRY CHEF