



WAVE

CREAMY MODERN SINGLE-PORTIONS

DIFFICULTY LEVEL



VANILLA MOUSSELINE CREAM

INGREDIENTS

MILK 3.5% FAT	g 500
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 30
SUGAR	g 125
DEXTROSE	g 25
EGG YOLKS	g 125
SOVRANA	g 50
UNSALTED BUTTER 82% FAT	g 125
UNSALTED BUTTER 82% FAT - SOFTENED AT 20°C, TO BE ADDED DURING THE WHIPPING	g 125

PREPARATION

Bring the milk and the flavouring paste to boil.

In a separate bowl, beat the egg yolk with sugar and SOVRANA.

Combine the mixture to the boiling hot liquids and cook until you get a creamy texture.

Stir the butter in.

Quickly cool down to 4°C.

Transfer the cream thus obtained in a planetary mixer and whip it together with the softened butter until well combined and airy.

RASPBERRY JELLY

INGREDIENTS

FRUTTIDOR LAMPONE	g 1000
LILLY NEUTRO	g 200
WATER - LUKEWARM	g 200

PREPARATION

Rehydrate LILLY with water, then combine to FRUTTIDOR.

FRUIT FLAVOURED GLUTEN-FREE ROLLÉ

INGREDIENTS

IRCA GENOISE GLUTEN FREE	g 1000
EGGS - AT ROOM TEMPERATURE	g 1200
EGG WHITES - AT ROOM TEMPERATURE	g 100
PASTA AROMATIZZANTE FRAGOLA	g 50
PASTA AROMATIZZANTE LAMPONE	g 50

PREPARATION

Whip IRCA GENOISE GLUTEN FREE, eggs and egg whites in a planetary mixer for about 15 minutes.

When done, combine the flavouring pastes stirring by hand.

Spread 650/700g of batter on each 60x40cm tray and bake at 220°C for about 6-8 minutes.

MASCARPONE WHITE CHOCOLATE NAMELAKA

INGREDIENTS

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

PREPARATION

Bring milk and GLUCOSIO to boil, then add LILLY and JOYPASTE VANIGLIA MADAGASCAR/BOURBON.

Beat with a whisk, then pour onto chocolate and emulsify with an immersion blender.

While emulsifying, pour the cream in a stream and then add the mascarpone cheese.

You should obtain a liquid batter that will need a 16-hour rest in the fridge.

The following day, whip the mixture in the planetary mixer with a whisk or a paddle attachment.

COATING

INGREDIENTS

BLITZ	g 200
WATER	g 20

PREPARATION

Combine the two ingredients.

FINAL COMPOSITION

Place the rollè at the bottom of the 40x40x4cm frame, then pour the mousseline cream and level.

Lay another layer of rollè and put in the blast chiller until frozen.

Remove from mould and decorate the top of the dessert with the namelaka using a pastry bag fitted with a small tip for St. Honoré.

Spray the diluted BLITZ to give a shiny gloss effect.

Cut into 10x4cm rectangular portions.

RECIPE CREATED FOR YOU BY OMAR BUSI

PASTRY CHEF AND CHOCOLATIER

AMBASSADOR'S TIPS

The doses listed in this recipe are measured out for a 40x40cm mould.