



ESOTICA

BASE CROCCANTE

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%

PREPARATION

g 100 Mix the rice and chocolate together and spread them in a steel ring to create the base of the
g 50 cake.

BASIL MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT

COLD WATER

LILLY NEUTRO

BASIL

PREPARATION

g 500 Make a cold infusion overnight with the previously washed basil leaves.

g 100 In the morning remove the leaves from the cream, add the cold water - the LILLY NEUTRO and
g 100 semi-whisk.

15-20 Pour about 2 cm of basil mousse over the crunchy base. Freeze.

FRUIT CHANTILLY WITH APRICOT

INGREDIENTS

FRESH MILK - HIGH QUALITY	g 200
JOYPASTE ALBICOCCA	g 40
LILLY NEUTRO	g 50
SINFONIA CIOCCOLATO BIANCO 33%	g 350
LIQUID CREAM 35% FAT	g 300

PREPARATION

Heat the milk and add the Lilly Neutro then the white chocolate and make a ganache. Finally, insert the apricot Joypaste and the cream at a temperature of about 5 ° C. Mix very well with a blender.

Cover with contact film and leave to crystallize overnight in the refrigerator.

Whip with a whisk in a planetary mixer.

TROPICAL JELLY

INGREDIENTS

FRUTTIDOR TROPICAL	g 200
WARM WATER	g 30
LILLY NEUTRO	g 30

PREPARATION

Heat the water in the microwave, dissolve the LILLY NEUTRO and finally add the fruttidor smoothie. Strain silicone semispheres into molds and freeze.

FINAL COMPOSITION

Sprinkle the basil mousse with white cocoa butter, place the tropical jelly covered with BLITZ ICE in the center of the cake, dress the fruity apricot chantilly on the entire edge of the cake with a smooth nozzle. Put in the freezer for a few minutes.

With the help of a small scoop heated with a blowpipe, create a hole in the upper part of the fruity chantilly tuft. Dress a bit of MIRROR TROPICAL inside the hole.

RECIPE CREATED FOR YOU BY MATTEO REGHENZANI

PASTRY CHEF