



MUSHROOM

APPLE AND CINNAMON GELLY

INGREDIENTS

FRUTTIDOR MELA	g 200
LILLY NEUTRO	g 40
WARM WATER	g 40
CINNAMON POWDER	g 0,5

PREPARATION

Heat the water in the microwave, dissolve the neutral lilly and finally add the fruttidor apple and cinnamon powder. Strain into cylinder-shaped silicone molds and freeze.

MILK CHOCOLATE CREAMY

INGREDIENTS

MILK	g 190
LIQUID CREAM 35% FAT	g 190
CASTER SUGAR	g 30
LILLY NEUTRO	g 40
EGG YOLK	g 75
SINFONIA CIOCCOLATO AL LATTE 38%	g 350

PREPARATION

Bring to boil milk and cream, pour over the yolks beaten with sugar, add everything and cook at 84 ° C.

Dissolve the neutral lilly inside the hot cream and finish with the milk chocolate and emulsify with an immersion mixer.

Strain into a semi-sphere mold and freeze.

WALNUT MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 500
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PREPARATION

Whip the cream with water and LILLY NEUTRO, until soft, add the JOYPASTE and mix gently.

LILLY NEUTRO
JOYPASTE NOCE
COLD WATER

g 120 Fill the silicone mold half-sphere up to half, add the creamy insert, another mousse and level.
g 80 Pour the mousse inside the cylinder mold, insert the apple and cinnamon jelly and finish with
g 100 another mousse. Close with a PRALIN DELICRISP CLASSIC disk.
Place all 2 molds in the freezer until freezing.

GLAZE

INGREDIENTS

COVERCREAM CIOCCOLATO

PREPARATION

g Glaze with COVERCREAM CHOCOLATE heated to 40°C

FINAL COMPOSITION

Turn the mousses out of the molds, frost the dome with COVERCREAM CHOCOLATE heated to 40 ° C, the stem instead scratching to create the classic veins of the mushroom and spray with light brown spray.

Place the frosted dome over the stem.

RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER