



## CHOCOLATE ROLLER

### SPONGE CAKE

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#### INGREDIENTS

SFRULLA	g 335
EGGS	g 200
LUKEWARM WATER	g 70

#### PREPARATION

Whip all the ingredients in a planetary mixer for 8-10 minutes, place the whipped dough in the previously well-greased and floured molds, then cook at 180-200 ° c.

### PISTACHIO MOUSSE

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#### INGREDIENTS

CHOCOCREAM PISTACCHIO	g 350
LIQUID CREAM 35% FAT	g 225
LIQUID CREAM 35% FAT	g 450
LILLY NEUTRO	g 75
WATER	g 75

#### PREPARATION

Melt CHOCOCREAM PISTACCHIO at 40 ° C, add it to the liquid cream, mixing until a soft and homogeneous ganache is obtained. Stir in the whipped cream and add it twice.

**INGREDIENTS**

FRUTTIDOR AMARENA

g 200

LILLY NEUTRO

g 30

LUKEWARM WATER

g 30

**PREPARATION**

Heat the water in the microwave, dissolve the LILLY NEUTRO with a whisk and finish with the fruity cherry amarena.

Strain into undercut silicone ball molds.

**FINAL COMPOSITION**

Create a 1.5 cm high sponge cake disc, insert it inside the DOBLA RING FINE STRIPE WHITE / DARK cup. Place 2/3 whole cherries in the center of the sponge cake and then strain the pistachio mousse over the cup with a pastry bag. To break down

Put on the surface of the cylinder, a red chocolate disk and place in the center the amarena gelatin passed with a brush previously with BLITZ to decorate .

**RECIPE CREATED FOR YOU BY ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER