



RED VELVET FLOWER POT

RED VELVET SINGLE-PORTION SERVED IN A CHOCOLATE-MADE POT

DIFFICULTY LEVEL



STRAWBERRY VANILLA PANNA COTTA

INGREDIENTS

FULL-FAT MILK (3,5% FAT)
LIQUID CREAM 35% FAT
PANNA COTTA MIX
JOYPASTE PASTRY FRAGOLA
JOYPASTE VANIGLIA MADAGASCAR/BOURBON

PREPARATION

g 250 Combine milk, liquid cream, JOYPASTE VANIGLIA MADAGASCAR-BOURBON (vanilla) e
g 250 PASTA FRAGOLA (strawberry) and bring to just below a boil.
g 65 Remove from heat and stir in PANNA COTTA MIX.
g 20 Cast into a mold so the panna cotta is 2cm high.
g 5 Allow to rest and set at room temperature for 15-20 minutes.
Once set, place in the freezer for 10-15 minutes.
Remove from the freezer and cut out discs with ring cutters.
Reserve in the freezer until ready to use.

WHITE CHOCOLATE VANILLA MOUSSE

INGREDIENTS

LIQUID CREAM
WATER
LILLY CIOCCOLATO BIANCO
JOYPASTE VANIGLIA MADAGASCAR/BOURBON

PREPARATION

g 500 Combine all ingredients together in a planetary mixer and whip them at medium speed for 4-5
g 150 minutes.
g 100 Pour the mousse in a pastry bag.
g 5

RED VELVET ROLLÉ

INGREDIENTS

IRCA GENOISE	g 500
EGGS	g 500
EGG WHITES	g 100
CACAO IN POLVERE	g 50
HONEY	g 40
RED COLOUR	g 2

PREPARATION

Whip all the ingredients together in a planetary mixer with a whisk for 10 minutes.
Spread 550g of batter in a thin layer onto a parchment paper lined baking tray and bake at 190°C for 5-6 minutes.

STRAWBERRY AND ROSE SYRUP

INGREDIENTS

JOYTOPPING FRAGOLA	g 100
COLD WATER	g 50
JOYPASTE ROSA	g 1

PREPARATION

Combine all ingredients to create a soaking syrup for sponge layers.

FINAL COMPOSITION

Brush a layer of strawberry and rose syrup over the red velvet rollé, then cut into discs using ring cutters.
Place a disc of red velvet rollé in the bottom of the DOBLA FLOWER POT and top with a layer of white chocolate white mousse.
Repeat layering steps 2-3 times until the rollé reaches 2cm below the top of the pot.
Remove a frozen disc of panna cotta from the freezer and place on top of the rollé.
Decorate the surface with DOBLA ROSE.