



## TIRAMISÙ FLOWER POT

SINGLE-PORTION VERSION OF A CLASSIC OF THE ITALIAN PASTRY TRADITION, SERVED IN A CHOCOLATE-MADE POT

**DIFFICULTY LEVEL**



### MASCARPONE MOUSSE

#### INGREDIENTS

LIQUID CREAM 35% FAT	g 1000
LILLY NEUTRO	g 100
WATER	g 100
JOYGELATO MASCARPONE	g 40
JOYPASTE CREMA PASTICCERA	g 30

#### PREPARATION

Whip cream until soft peaks form.

In a separate bowl, dissolve LILLY NEUTRO into water with a hand whisk.

Add JOYGELATO MASCARPONE and JOYPASTE CREMA PASTICCERA and stir to combine.

### LADYFINGERS

#### INGREDIENTS

IRCA GENOISE	g 500
EGGS	g 500
EGG WHITES	g 100
HONEY	g 40

#### PREPARATION

Whip all ingredients together in a planetary mixer with a whisk for 10 minutes.

Pour into a pastry bag and form ladyfingers.

Bake at 190°C for 8-10 minutes.

### COFFEE SOAKING SYRUP

#### INGREDIENTS

WATER	g 500
JOYTOPPING CAFFE'	g 150

#### PREPARATION

Mix ingredients to create a coffee soaking syrup.

## FINISHING

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### INGREDIENTS

CODETTE CIOCCOLATO PURO FONDENTE

### PREPARATION

To Taste

Use CODETTE in the final composition step, as described below.

### FINAL COMPOSITION

Dip the ladyfingers into the coffee soaking syrup.

Place a layer of soaked ladyfingers in the bottom of the DOBLA FLOWER POT and top with a layer of mascarpone mousse.

Repeat layering steps twice more, ending with a layer of mousse.

Sprinkle with CODETTE CIOCCOLATO PURO FONDENTE to create a “soil” texture.

Finish with DOBLA DAISY XL and DOBLA TWIST GREEN.

### RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER