



## CAPPUCCINO E MASCARPONE

### CAPPUCCINO AND MASCARPONE MONOPORTION

DIFFICULTY LEVEL



#### BISCUIT

##### INGREDIENTS

IRCA GENOISE

g 1000

EGGS

g 1000

##### PREPARATION

Whip all ingredients in a planetary mixer with whisk for 10-12 minutes.

Spread on baking sheets with baking paper forming a layer and bake at 180°C for about 15 minutes.

#### COFFEE SYRUP

##### INGREDIENTS

WATER

g 200

CASTER SUGAR

g 200

JOYCAFFE' GRANGUSTO

g 20

##### PREPARATION

Prepare syrup by heating water and sugar, then add Joycaffè Grangusto.

#### CRUNCHY LAYER

##### INGREDIENTS

PRALIN DELICRISP CLASSIC

To Taste

##### PREPARATION

Soften Pralin Delicrisp in the microwave and spread a thin layer on the Biscuit and refrigerate.

## COFFEE & CHOCOLATE CREMEUX

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### INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 230
LIQUID CREAM 35% FAT	g 230
JOYCAFFE' GRANGUSTO	g 15
LILLY NEUTRO	g 25
WATER	g 25
EGG YOLK	g 120
CASTER SUGAR	g 75
SINFONIA CIOCCOLATO LATTE 38%	g 330

### PREPARATION

- Mix yolk and sugar, separately bring cream, milk and Joycaffè Grangusto to a boil.
- Pour the hot mixture over the yolk and sugar mixture, stirring.
- Cook everything together until pasteurized to 82-84°C, forming a custard.
- Add LILLY NEUTRO premixed with water.
- Pour the custard over the chocolate and emulsify with an immersion blender.

## WHIPPED COFFEE GANACHE

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### INGREDIENTS

LIQUID CREAM 35% FAT	g 250
LILLY NEUTRO	g 30
WATER	g 30
JOYCAFFE' GRANGUSTO	g 10
SINFONIA CIOCCOLATO BIANCO	g 50
SINFONIA CIOCCOLATO LATTE 38%	g 40
MASCARPONE CHEESE	g 160

### PREPARATION

- Heat cream and add Joycaffè Grangusto, add Lilly premixed with water and mix well.
- Pour hot cream over the two previously melted chocolates, emulsifying with immersion blender.
- Add the mascarpone, mix and let chill for at least 3 hours in the refrigerator so it can then be whipped in the planetary mixer.

## COFFEE MOUSSE

### INGREDIENTS

LIQUID CREAM 35% FAT	g 1000
LILLY NEUTRO	g 200
WATER	g 200
JOYCAFFE' GRANGUSTO	g 25

### PREPARATION

Put everything together in planetary mixer with whisk and bring to a semi-whipped consistency.  
Shape and freeze in blast chiller.

## WHITE MIRROR GLAZE

### INGREDIENTS

MIRROR CIOCCOLATO BIANCO	To Taste
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### PREPARATION

Heat MIRROR WHITE CHOCOLATE to 45-50°C and frost the cakes.

### FINAL COMPOSITION

- Fill silicone insert molds halfway with Coffee Creamy, finish filling with ganache and freeze in blast chiller.
  - Cover disks of Biscuit and Pralin Delicrisp the size of the bottom of the silicone mold and set aside.
  - Dress the coffee mousse filling  $\frac{3}{4}$  of the silicone mold and place the previously frozen creamy and ganache core in the center.
  - Enclose with a disc of Biscuit, drizzle with the coffee drizzle and freeze in blast chiller.
  - Mold, top with WHITE CHOCOLATE MIRROR and decorate with a coffee bean, gold foil and DOBLA Rose dark/white decoration.
- N.B. It is possible to rest the single-portion on a pastry disk as shown in the photo.



**RECIPE CREATED FOR YOU BY ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER

