



DELICATE SWEETNESS

GLUTEN FREE BISQUIT

INGREDIENTS

IRCA GENOISE GLUTEN FREE
EGGS
LEVOSUCROL

Kg 1
g 1100
g 100

PREPARATION

mix all the ingredients together at room temperature, spread 700g of dough for a 60x40cm pan on a baking tray and cook at 200 degrees for 4 minutes with 50% steam
cut discs of the correct size

MANGO,LIME, OLIVE OIL JELLY

INGREDIENTS

MANGO COMPOTE / PASSION FRUIT RAVIFRUIT
LILLY NEUTRO
WATER
EXTRA VIRGIN OLIVE OIL
GRATED LIME ZEST

g 250
g 40
g 40
g 30
To Taste

PREPARATION

heat the compote slightly, add the other ingredients, mixing well, place in the insert molds with a bisque disc, reduce the temperature

COCCO MOUSSE

INGREDIENTS

RENO X BIANCO
LIQUID CREAM
WATER

g 200
g 40
g 80

PREPARATION

Melt the chocolate at 45°C, add it to the water (1), liquid cream (1) and Joygelato coconut, mixing until you obtain a soft and homogeneous ganache.
Separately, whip cream (2), water (2) and LILLY NEUTRO in a planetary mixer until you obtain a soft

JOYGELATO COCCO

g 25 consistency.

LIQUID CREAM

g 240 Add the whipped cream to the ganache twice, mixing gently.

WATER

50 Dress the mousse in the silicone molds and insert the gelled product, more mousse and

LILLY NEUTRO

g 50 Place everything in the blast chiller until completely frozen.

GLUTEN FREE SHORTCRUST

INGREDIENTS

TOP FROLLA GLUTEN FREE

g 1 mix all the ingredients

UNSALTED BUTTER 82% FAT

g 300 roll out to a height of approximately 2mm, cool, cut into small discs and cook at 170 degrees for 15

EGGS

g 150 minutes

PASTA FRUTTA ORO LEMON - CESARIN

g 50

PINK GLAZE

INGREDIENTS

WATER

g 132 Bring water, sugar and glucose to 103 degrees.

GELATIN POWDER OR SHEETS 200 BLOOM

g 22 Add the rehydrated gelatin with the corresponding water, the condensed milk and the chocolate with

SUGAR

g 300 the water-soluble pink powder coloring

GLUCOSIO

g 300 Chill overnight

WATER

g 150

SKIM CONDENSED MILK

g 200

RENO X BIANCO

g 250

FINAL COMPOSITION

Glaze the frozen single portion with the 35 degree icing, place it on the shortcrust pastry disk and decorate with Spot pastel and Spears by Dobra



RECIPE CREATED FOR YOU BY DAVIDE LISTA

PASTRY CHEF