



## DEAR DAD

### CARAMEL BISCUIT

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#### INGREDIENTS

BISCUIMIX  
WATER  
EGGS  
CARAMEL CUBES

g 330  
g 200  
g 185

#### PREPARATION

Whip Biscuimix, water and whole eggs in planetary mixer for 10 minutes . Spread on a 60x40 baking pan , sprinkle the biscuit with Caramel Cubes before baking. Bake in a 200° ventilated oven for about 8 minutes.

### COFFEE AROMATIZATION

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#### INGREDIENTS

WATER  
JOYTOPPING CAFFE'

g 300  
g 150

#### PREPARATION

Mix the two ingredients well with a whisk.

### COFFEE GEL

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#### INGREDIENTS

SUGAR  
LILLY NEUTRO

g 60  
g 60

#### PREPARATION

Dissolve the sugar and Lilly Neutro in the hot coffee with the help of a whisk.  
Then pour inside the silicone insert mold to half the capacity and blast chill to negative.

## DARK CHOCOLATE MOUSSE

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### INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%  
LIQUID CREAM 35% FAT  
WATER  
LIQUID CREAM 35% FAT  
LILLY NEUTRO  
WATER

g 200  
g 50  
g 110  
g 200  
g 30  
g 30

### PREPARATION

Melt the chocolate at 45°.  
Heat cream(1) and water (1) to 25°, add to chocolate and mix with an immersion blender. Semi whip the cream(2) with the Lilly Neutro and water(2).  
Add to the ganache ( at 30°) gently with a rubber spatula.  
Then pour the mousse into the insert mold , over the coffee ganache until the mold is filled.  
Blast chill to negative.

## MASCARPONE MOUSSE

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### INGREDIENTS

LIQUID CREAM 35% FAT  
MASCARPONE CHEESE  
LIQUID CREAM 35% FAT  
LILLY NEUTRO

g 100  
g 250  
g 200  
g 20

### PREPARATION

Heat the cream (1), add the Lilly Neutro and mix well with a whisk.  
Add the mascarpone and continue mixing until the mixture is even.  
Semi whip the cream (2) and mix into the initial mixture gently with the help of a rubber spatula.

### FINAL COMPOSITION

Fill a silicone ball mold with the mascarpone mousse up to halfway, place the insert layered by the coffee jelly and the fondant mousse in the center.

Therefore, blast chill in the negative for a few minutes.

Continue to dress the mascarpone mousse until the mold is filled, leaving 5 mm for the coffee-soaked biscuit.

Break down the single-portion into negative and frost on a wire rack with Mirror Caramel.

Decorate with Dobra Moustache Assortment, 72119.



**RECIPE CREATED FOR YOU BY CIRO CHIUMMO**

PASTRY CHEF