



SWEET-MUMMIES

CHOCOLATE SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA	g 500
EGGS	g 90
UNSALTED BUTTER 82% FAT	g 175
CASTER SUGAR	g 60
CACAO IN POLVERE	g 30

PREPARATION

- Mix all the ingredients in a mixer equipped with medium speed leaf until a homogeneous mass is obtained.
- Let the covered shortcrust pastry rest in the refrigerator for a couple of hours.
- Roll out the shortcrust pastry to the thickness of 3mm, make the bases suitable for your single portions, and that are at least 1cm longer and wider, and bake at 165 ° thick. for 12-15min.

MINUETTO CHOCOLATE MOUSSE

INGREDIENTS

MINUETTO FONDENTE MADAGASCAR 72%	g 150
LIQUID CREAM 35% FAT	g 150
LIQUID CREAM 35% FAT	g 200
LILLY NEUTRO	g 20
WATER	g 20

PREPARATION

- Bring the cream to a boil (1) and pour over the chocolate, emulsify until a glossy ganache is obtained.
- Separately rehydrate NEUTRAL LILLY with water and add to cream (2) liquid, then emulsify with ganache.
- Refrigerate at 4 °C for one night.
- Assemble in a planetary mixer at medium speed until a foamy consistency is obtained.
- Fill the insert moulds and then put them in the blast chiller.

VANILLA BAVARIAN

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%	g 450
EGG YOLKS	g 40
CASTER SUGAR	g 25
FULL-FAT MILK (3,5% FAT)	g 130
LIQUID CREAM 35% FAT	g 150
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 25
LIQUID CREAM 35% FAT	g 450
LILLY NEUTRO	g 65

PREPARATION

- Melt the chocolate.
- Prepare the crème anglaise: mix egg yolks with sugar, add milk and cream (1), cook bringing the mixture between 82 and 84 °C
- Add the chocolate and mix with the immersion mixer and cool to a temperature of about 35 °C
- Whip cream (2) (with the addition of LILLY NEUTRO, if necessary)
- Add well-whipped cream to the chocolate crème anglaise, it is recommended to add in three rounds, mixing gently.

COFFEE NAMELAKA

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 125
JOYPASTE CAFFE'	g 8
LILLY NEUTRO	g 35
SINFONIA CIOCCOLATO AL LATTE 38%	g 280
LIQUID CREAM 35% FAT	g 250

PREPARATION

- Bring milk and JOYPASTE CAFFE to the boil, add LILLY and mix with a whisk.
- Pour the liquid on the chocolate and emulsify with immersion blender.
- While emulsifying, add cream.
- When the ingredients are fully emulsified, refrigerate the namelaka overnight.

MIX FOR VELVETY EFFECT

INGREDIENTS

SINFONIA CIOCCOLATO EXTRA FONDENTE 56%	g 200
BURRO DI CACAO	g 200

PREPARATION

- Melt and mix the two ingredients
- Use the spray bottle

FINAL COMPOSITION

- Fill the silicone mold (recommended mold PX4353S) until 3/4 with the Bavarian Vanilla.
- Insert the still frozen insert. Then put in the blast chiller.
- Remove from the mould and spray it with brown/chocolate velvet effect.
- Move to the bottom of the chocolate shortcrust pastry.
- Whisk the coffee Namelaka and decorate the single portions with tufts.
- Decorate with Dobra chocolate decorations: cod.77511 Mummy and cod.78810 spooky.