



## NASTRO

### CACAO SPONGE

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#### INGREDIENTS

SFRULLA CHOC	g 500
EGGS	g 300
WATER	g 50
UNSALTED BUTTER 82% FAT	g 100

#### PREPARATION

Whip SFRULLA CHOC, eggs and water in a planetary mixer for 6-8 minutes. Add the butter and gently incorporate it. Deposit the pasta in greased and floured molds. Cook at 180-200 ° C for 25-30 minutes.

### RED CHERRY JELLY

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#### INGREDIENTS

FRUTTIDOR CILIEGIA ROSSA	g 200
WARM WATER	g 30
	g 30

#### PREPARATION

Heat the water in the microwave, dissolve the LILLY NEUTRO with a whisk and finish with the FRUTTIDOR CILIEGIA ROSSA smoothie.

### CHOCOLATE MOUSSE 58%

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#### INGREDIENTS

RENO CONCERTO FONDENTE 58%	g 550
LIQUID CREAM 35% FAT	g 300
LIQUID CREAM 35% FAT	g 700
LILLY NEUTRO	g 60
COLD WATER	g 60

#### PREPARATION

Melt the chocolate in a microwave at 45 degrees, add the first part of warmed cream and create a ganache.  
Semi-whip the cream with the neutral lilly and water. When the ganache is about 40 degrees add the «stabilized» cream and mix without removing the mixture.

## VANILLA CREAM

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### INGREDIENTS

LIQUID CREAM 35% FAT	g 500
LILLY NEUTRO	g 50
COLD WATER	g 50
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 20

### PREPARATION

Whisk all the ingredients in a planetary mixer.

### FINAL COMPOSITION

Cup a cocoa sponge cake disc and place it on the bottom of the DOBLA TEAR DROPE BAMBOO DARK cup, strain a part of chocolate mousse and chop for a few minutes, then strain the red cherry jelly and finish without another mousse chocolate. Break down again.

Dress with sac à poche and with smooth nozzle the stabilized vanilla cream.

Decorate with CHERRY DOBLA and gold flakes.



**RECIPE CREATED FOR YOU BY ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER