



## 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 CIOCCOLATO BIANCO 28%  
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  
UNSALTED BUTTER 82% FAT  
EGGS  
PASTA FRUTTA ORO LEMON - CESARIN

g 1  
g 300  
g 150  
g 50

### PREPARATION

mix all the ingredients  
roll out to a height of approximately 2mm, cool, cut into small discs and cook at 170 degrees for 15 minutes

## PINK GLAZE

### INGREDIENTS

WATER  
GELATIN POWDER OR SHEETS 200 BLOOM  
SUGAR  
GLUCOSIO  
WATER  
SKIM CONDENSED MILK  
RENO X CIOCCOLATO BIANCO 28%

g 132  
g 22  
g 300  
g 300  
g 150  
g 200  
g 250

### PREPARATION

Bring water, sugar and glucose to 103 degrees.  
Add the rehydrated gelatin with the corresponding water, the condensed milk and the chocolate with the water-soluble pink powder coloring  
Chill overnight

### 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