



## RED VELVET FLOWER POT

### RED VELVET SINGLE-PORTION SERVED IN A CHOCOLATE-MADE POT

**DIFFICULTY LEVEL**



## STRAWBERRY VANILLA PANNA COTTA

### INGREDIENTS

FULL-FAT MILK (3,5% FAT)  
LIQUID CREAM 35% FAT  
PANNA COTTA MIX  
JOYPASTE PASTRY FRAGOLA  
JOYPASTE VANIGLIA MADAGASCAR/BOURBON

### PREPARATION

g 250 Combine milk, liquid cream, JOYPASTE VANIGLIA MADAGASCAR-BOURBON (vanilla) e  
g 250 PASTA FRAGOLA (strawberry) and bring to just below a boil.  
g 65 Remove from heat and stir in PANNA COTTA MIX.  
g 20 Cast into a mold so the panna cotta is 2cm high.  
g 5 Allow to rest and set at room temperature for 15-20 minutes.  
Once set, place in the freezer for 10-15 minutes.  
Remove from the freezer and cut out discs with ring cutters.  
Reserve in the freezer until ready to use.

## WHITE CHOCOLATE VANILLA MOUSSE

### INGREDIENTS

LIQUID CREAM  
WATER  
LILLY CIOCCOLATO BIANCO  
JOYPASTE VANIGLIA MADAGASCAR/BOURBON

### PREPARATION

g 500 Combine all ingredients together in a planetary mixer and whip them at medium speed for 4-5  
g 150 minutes.  
g 100 Pour the mousse in a pastry bag.  
g 5

## RED VELVET ROLLÉ

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### INGREDIENTS

IRCA GENOISE	g 500
EGGS	g 500
EGG WHITES	g 100
CACAO IN POLVERE	g 50
HONEY	g 40
RED COLOUR	g 2

### PREPARATION

Whip all the ingredients together in a planetary mixer with a whisk for 10 minutes.

Spread 550g of batter in a thin layer onto a parchment paper lined baking tray and bake at 190°C for 5-6 minutes.

## STRAWBERRY AND ROSE SYRUP

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### INGREDIENTS

JOYTOPPING FRAGOLA	g 100
COLD WATER	g 50
JOYPASTE ROSA	g 1

### PREPARATION

Combine all ingredients to create a soaking syrup for sponge layers.

### FINAL COMPOSITION

Brush a layer of strawberry and rose syrup over the red velvet rollé, then cut into discs using ring cutters.

Place a disc of red velvet rollé in the bottom of the DOBLA FLOWER POT and top with a layer of white chocolate white mousse.

Repeat layering steps 2-3 times until the rollé reaches 2cm below the top of the pot.

Remove a frozen disc of panna cotta from the freezer and place on top of the rollé.

Decorate the surface with DOBLA ROSE.