



## JOURNEY INTO THE WORLD - LAVANDER BLISS

*A JOURNEY AROUND THE WORLD THROUGH THE SCENTS OF PROVENCE: LAVENDER CAKE WITH BLUEBERRIES AND WHITE WINE.*  
COLORGLAZE: SHINE LIKE THE WORLD IS WATCHING YOU.

DIFFICULTY LEVEL



### BLUE BERRY SHORTCRUST

#### INGREDIENTS

TOP FROLLA	g 1400
UNSALTED BUTTER 82% FAT	g 375
EGGS	g 225
AVOLETTA	g 300
TUTTA FRUTTA BLUEBERRY - CESARIN	g 20
	g 5 CIRCA

#### PREPARATION

knead in a planetary mixer with a shortcrust pastry sheet, avoletta and butter, finally add the eggs, granules and food colouring roll out to about 3 mm in a pastry machine, rest in the fridge cut with a 16 cm diameter disc cook between two micro-perforated mats at 170 degrees for about 15 minutes, cool

## BLUEBERRY FINANCIER

---

### INGREDIENTS

AVOLETTA	g 825
VIGOR BAKING	g 6
FLOUR	g 75
CORNSTARCH	g 75
EGG WHITES	g 555
UNSALTED BUTTER 82% FAT	g 180
FRUTTIDOR MIRTILLO	To Taste

### PREPARATION

mix the powders add the egg whites first and then the melted butter, add the semi-candied ginger cook in a 60cmx40cm pan for 10 minutes at 180 degrees cool, sprinkle with Pralin Delicrisp Blanc and then cut a 14cm diameter disc

## BLUEBERRY JELLY

---

### INGREDIENTS

FRUTTIDOR MIRTILLO	g 250
LILLY NEUTRO	g 40
WATER	g 40

### PREPARATION

Mix everything while hot and pour into the 14 cm diameter insert molds, about 130 grams place the financier and knock everything down together

## WINE MOUSSE

---

### INGREDIENTS

SPARKLING WHITE WINE	g 215
SUGAR	g 220
EGG WHITES	g 130
RICE STARCH	g 55
SINFONIA CIOCCOLATO BIANCO 33%	g 180
SPARKLING WHITE WINE	g 180
GELATIN POWDER OR SHEETS 200 BLOOM	g 25
WATER	g 125

### PREPARATION

in a double-bottomed saucepan bring the sparkling wine (180g) to the boil; separately, mix the egg whites with the sugar and rice starch then pour everything onto the boiling Ferrari. Cook until 82°C stirring continuously with a whisk. Remove from the heat and pour the cream over the chopped white chocolate and the previously rehydrated gelatine. Leave to cool in the blast chiller and when the cream reaches 35°C add the second part of the sparkling wine (150g). Lighten everything with the semi-whipped cream, mixing delicately with a whisk. pour into the 14cm diameter insert mould, approximately 130 grams, and blast chill

LIQUID CREAM

g 960

## BLUEBERRY AND LAVENDER MOUSSE

---

### INGREDIENTS

LIQUID CREAM

g 500

WATER

g 50

LILLY NEUTRO

g 100

CRANBERRY PUREE - RAVIFRUIT

g 200

DRIED LAVENDER FLOWERS - INFUSED AND SQUEEZED

g 3

### PREPARATION

Whip the cream after having left it to infuse with the lavender for a few hours, with water and neutral lilly, then pour in the puree and mix delicately, pour into the mold, insert the first insert with the wine, mousse again, and the second insert with blueberry and financier. Chill at room temperature

## VIOLET COLORGLAZE

---

### INGREDIENTS

COLORGLAZE VIOLET

To Taste

### PREPARATION

unmold the cake, mix the icing cold simply with the marisa without heating it ice it from frozen at -20 degrees and place it on the cooked pastry

### FINAL COMPOSITION

After using the Colorglaze, decorate with Dobra decorations, macarons and flowers



**RECIPE CREATED FOR YOU BY DAVIDE LISTA**

PASTRY CHEF