



## Pavlova

### - Swiss meringue:

#### INGREDIENTS

EGG WHITES

g 300

CASTER SUGAR

g 600

g q.b.

#### PREPARATION

Lightly whisk the first 2 ingredients and then cook in a bain-marie, bringing the meringue to 65-70°C. At this point, whip in a planetary mixer with a whisk until cooled. Using a piping bag and a smooth round nozzle, pipe directly on the silicon mould hemisphere shapes (previously sprayed with non-stick spray). Sprinkle with various grains (dried fruit, cocoa nibs, etc.), dried fruit or coloured sugar crystals. Cook at 60°C for three hours and then at a low temperature (40°C) for another 12 hours.

### - Swiss meringue:

#### INGREDIENTS

FULL-FAT MILK (3,5% FAT)

g 230

MASCARPONE CHEESE

g 120

LIQUID CREAM 35% FAT

g 100

GLUCOSIO

g 8

LILLY NEUTRO

g 40

SINFONIA CIOCCOLATO BIANCO

g 335

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

g 20

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### - Swiss meringue:

#### INGREDIENTS

#### PREPARATION

IRCA GENOISE GLUTEN FREE	g 1.000
EGGS	g 1.200
EGG WHITES	g 100
PASTA AROMATIZZANTE LAMPONE	g 50
PASTA AROMATIZZANTE FRAGOLA	g 50

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## - Swiss meringue:

### INGREDIENTS

TOP FROLLA GLUTEN FREE	g 1.000
UNSALTED BUTTER 82% FAT	g 300
EGGS	g 150

### PREPARATION

Lightly whisk the first 2 ingredients and then cook in a bain-marie, bringing the meringue to 65-70°C. At this point, whip in a planetary mixer with a whisk until cooled. Using a piping bag and a smooth round nozzle, pipe directly on the silicon mould hemisphere shapes (previously sprayed with non-stick spray). Sprinkle with various grains (dried fruit, cocoa nibs, etc.), dried fruit or coloured sugar crystals. Cook at 60°C for three hours and then at a low temperature (40°C) for another 12 hours.

## Step 5

### INGREDIENTS

PRALINE AMANDE NOISETTE	To Taste
CONFETTURA EXTRA VISCIOLE	To Taste
RASPBERRIES	To Taste