



Mushroom

APPLE AND CINNAMON GELLY

INGREDIENTS

FRUTTIDOR MELA	g 200
LILLY NEUTRO	g 40
WARM WATER	g 40
CINNAMON POWDER	g 0,5

PREPARATION

Heat the water in the microwave, dissolve the neutral lilly and finally add the fruttidor apple and cinnamon powder. Strain into cylinder-shaped silicone molds and freeze.

MILK CHOCOLATE CREAMY

INGREDIENTS

MILK	g 190
LIQUID CREAM 35% FAT	g 190
CASTER SUGAR	g 30
LILLY NEUTRO	g 40
EGG YOLK	g 75
SINFONIA CIOCCOLATO LATTE 38%	g 350

PREPARATION

Bring to boil milk and cream, pour over the yolks beaten with sugar, add everything and cook at 84 ° C.

Dissolve the neutral lilly inside the hot cream and finish with the milk chocolate and emulsify with an immersion mixer.

Strain into a semi-sphere mold and freeze.

WALNUT MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 500
LILLY NEUTRO	g 120

PREPARATION

Whip the cream with water and LILLY NEUTRO, until soft, add the JOYPASTE and mix gently. Fill the silicone mold half-sphere up to half, add the creamy insert, another

JOYPASTE NOCE

COLD WATER

g 80

mousse and level.

g 100

Pour the mousse inside the cylinder mold, insert the apple and cinnamon jelly and finish with another mousse. Close with a PRALIN DELICRISP CLASSIC disk.

Place all 2 molds in the freezer until freezing.

Glaze

INGREDIENTS

COVERCREAM CIOCCOLATO

PREPARATION

g

Glaze with COVERCREAM CHOCOLATE heated to 40°C

FINAL COMPOSITION

Turn the mousses out of the molds, frost the dome with COVERCREAM CHOCOLATE heated to 40 ° C, the stem instead scratching to create the classic veins of the mushroom and spray with light brown spray.

Place the frosted dome over the stem.



RECIPE CREATED FOR YOU BY **ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER