



RING WHITE/DARK

Rhum and eggnog single-portion

DIFFICULTY LEVEL



SPONGE CAKE

INGREDIENTS

IRCA GENOISE

g 400

EGGS

g 400

PREPARATION

Mix all the ingredients in a planetary mixer for 15 minutes.

Pour the mixture over a baking tray (40x60cm) and bake at 200°C for 6-8 minutes.

RHUM-FLAVORED CUSTARD

INGREDIENTS

FRESH MILK

g 500

TOP CREAM

g 175

RUM

g 15

RAISINS

g 100

PREPARATION

In a planetary mixer add milk, TOP CREAM and rhum.

Mix with a whisk for 2-3 minutes until creamy and smooth.

After 5 minutes add the macerated raisin and continue stirring.

CREME ANGLAISE

INGREDIENTS

MILK 3.5% FAT	g 200
LIQUID CREAM 35% FAT	g 200
CASTER SUGAR	g 70
EGG YOLKS	g 40

PREPARATION

Gently stir sugar with egg yolks.

Mix milk and cream and bring them to a boil.

Pour 1/3 of it on the yolks and sugar mixture and mix.

Add the remaining milk/cream mixture and heat at 85°C. Continue stirring with a spatula to obtain a crème anglaise.

Remove from heat and mix with a hand blender.

EGGNOG BAVAROIS

INGREDIENTS

CREME ANGLAISE	g 500
LILLY NEUTRO	g 30
JOYPASTE ZABAIONE - HOT	g 30
LIQUID CREAM 35% FAT - SEMI-WHIPPED	g 150

PREPARATION

Add LILLY NEUTRO and hot JOYPASTE ZABAIONE to the crème anglaise.

When the mixture is 30°C, add the semi-whipped cream.

GLAZE

INGREDIENTS

MIRROR NEUTRAL	To Taste
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PREPARATION

Heat MIRROR NEUTRAL at 45°C.

FINAL COMPOSITION

Cut a disc of sponge cake and place it on the bottom of the DOBLA RINGS FINE STRIPE WHITE/DARK.

Fill it with 1cm of rhum cream, then continue filling with eggnog bavaois.

Glaze with a thin layer of MIRROR NEUTRAL.

Decorate with DOBLA 2D SUNFLOWER and CURVY SPOTS GREEN.



RECIPE CREATED FOR YOU BY **ORIOl PORTABELLA**

PASTRY CHEF