



MIGNON EGGNOG and GRAPES SULTANA

COMPOSITION OF THE CAKE (quantity for baking tray from 60x40)

- Almond bisquit
- Bavarian cream with crema Vienna Camel
- Camel eggnog and sultana cream
- Glassa Neutra Morbida Camel

ALMOND BISQUIT

(quantity for baking tray from 60x40 equal to 700 g)

100 g	Sugar
100 g	Almond flour
100 g	Whole eggs
60 g	Pasteurized yolk
85 g	Flour
180 g	Egg white
70 g	Sugar
2 g	Fibra Tipo 2 Camel

BAVARIAN CREAM WITH CREMA VIENNA

(quantity for baking tray from 60x40 equal to 2100 g)

1000 g	Base Giulia Camel
30 g	Gelly
150 g	Water for gelly
300 g	Crema Vienna Camel
700 g	Cream 35% Camel
120 g	Sugar

RICOTTA CREAM WITH ZABAIONE AND SULTANA GRAPES

(quantity for baking tray from 60x40 equal to 2400 g)

800 g	Cow's milk ricotta
300 g	Sugar
200 g	Zabaione Camel
400 g	Uva Sultana 6 corone Camel
700 g	Cream 35% Camel
20 g	Gelly
40 g	Jamaïque Bianco 70° Camel
100 g	Water for gelly

BISQUIT PROCEDURE with almonds:

Pour the first part of the sugar, almond flour, eggs into the mixer and the yolks. Riding. Apart from whipping the egg whites with the second part of the sugar mixed with fiber. Add a part of egg whites to the previous mass whipped, add the previously sieved flour and add the rest part of egg whites. Pour onto a 60x40 tray and bake at 240 °C.

BAVARESE PROCEDURE with Vienna cream:

Hydrate the jelly with cold water by cutting it into small pieces. Whip the cream 70% with sugar. Melt the Vienna Cream in the microwave. Leave to emulsify with the mixer the Base Giulia (at room temperature) with the Vienna Cream. Mix the whipped cream with the previously obtained mass. Dissolve the microwave jelly. Add the melted gelatin to a small part of the mass and heat in the microwave, mixing well. Join the two masses by mixing gently. Pour the product into the mold and chill. Follow the assembly procedure.

ZABAIONE AND RAISIN RICOTTA CREAM:

Hydrate the jelly with cold water by cutting it into small pieces. Whip the cream. Add the sugar, zabaglione and rum to the ricotta and smooth the mixture with the mixer. Add the jelly to a part of the ricotta cream and heat in microwave. Pour on the remaining mass and mix. Add the raisins and lighten with cream.

ASSEMBLY OF THE SWEET:

In a 60x40 square lay the almond bisque and lightly wet it with the governing liquid of sultanas to dried wines. Pour the Bavarian to Vienna. Break down and lay a second layer of bisque, wet it with the liquid government. Chop again and arrange the ricotta mousse. Close with a bisque turned upside down and drenched with wet Jamaïque and break down. Sprinkle the bisque with sugar and caramelize with the help of the salamander. Polish with Gel Glassa morbida Camel.