

# Vanilla monoportion with amarena

## INGREDIENTS

### BOTTOM

<b>250 g</b>	CHOCO LUX ALFAPRO	<b>100 g</b>	EGG MASS BALTICOVO
<b>100 g</b>	OIL	<b>30 g</b>	WATER

### VANILLA MOUSSE

<b>100 g</b>	CREAM WITHOUT CARAGEN 33% ALFAPRO	<b>25 g</b>	EXTRA BUTTER
<b>150 g</b>	WHITE CHOCOLATE SICAO	<b>30 g</b>	PANNAMOUSE FABBRI
<b>150 g</b>	HOT WATER	<b>60 g</b>	DELIPASTA VANILLA SUPER FABBRI
<b>500 g</b>	CREAM WITHOUT CARAGEN 33% ALFAPRO	<b>100 g</b>	MARBLING GLAZE AMARENA EXPORT FABBRI
<b>350 g</b>	NAPPAGE AMARENA FABBRI		



## A METHOD OF PREPARING

- Combine the Choco Lux, oil, egg mass and water together and mix with a flat stirrer for about 5 min. Pour on a paper-lined sheet and spread to a thickness of 5 cm. Bake in the oven at 220 °C. for about 10 minutes. After cooling, cut the rings minimally smaller than the bottom of the single portion.
- Vanilla mousse – start by boiling the cream with butter, then add white chocolate stir to dissolve, add Pannamouse poured with hot water and vanilla delipaste. Mix everything together to obtain a uniform Vanilla Genage.
- Whisk 500g of cream into 3/4, then combine whipped cream with vanilla Genage. Pour the resulting vanilla mousse into the confectionery sleeve and fill the silicone molds to their half height, then put one Amarena Fabbri cherry inside. Complete the mold to almost full vanilla mousse, so that it



still fits the chocolate saucer previously cut.

5

Preheat Nappage Amarena gently to approx. 40–45 degrees Celsius, stir gently to avoid aeration. Place frozen monoportions on a grid and pour heated Nappage Amarena. Decorate as you want.

4

Close the whole with a chocolate base, straighten and put into a shock for about 1h.

Bon appétit!

*Smacznego*



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