

## D11 | MOKACCINO

**FROLLA SABLEÈ:** as per the recipe

**INSERTO LAMPONE:** as per the recipe

### INGREDIENTS BAVARESE AL CAFFÈ'

Cream 35% fat	640 g
Milk	600 g
Sugar	200 g
Gelatin sheets	30 g
Egg yolks	110 g
Instant coffee (recommended decaffeinated)	



**INFIBRA PRIMAMACINA  
FROLLA**

### DIRECTIONS

Beat in with a mixer the egg yolks and sugar until up to get them fluffy.

Warm the milk with the coffee without reaching the boil. Pour flush with the milk on the yolks and cook until the first hint of boiling. Turn off, add the gelatin sheets hydrated and squeezed, mix well and wait for the mixture to cool (use a bowl of cold water at the base to speed up the process). Beat in the cream and incorporate it into the dough.

Pour the mixture into bottom of the silicon mold, put it into the fridge/blast chiller, place the “inserto al lampone”, add other “bavarese al caffè”, brittle and eventually “bavarese”. Once removed from the mold, sprinkle with cocoa o glaze. Place on top of the shortcrust biscuit. Before serving conserve it at 4 degrees.