

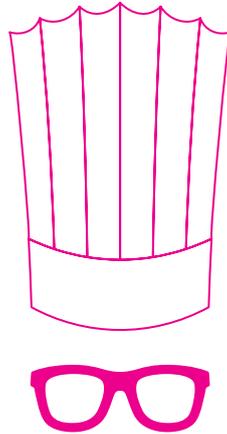


Roberto Rinaldi | Cesarin Recipe Book

Selezione







Selezione

“

There is a secret that accompanies any good baker: the fact they never compromise, but always choose high quality raw materials. Behind each cake, ice cream or semifreddo is hidden a careful and detailed study that takes place in a work of art where knowledge, creativity and research are perfectly balanced. However it is not enough, at the base there must also be a careful choice of ingredients, starting from fruit, one of the most important ingredients in baking, because it allows you to create contrasts, frivolities, aromas ... It is not sufficient to choose products that are qualitatively sublime, but behind them there must be companies with specific expertise in knowing how to work and deal and continually evolve.

This is why I don't choose one of the many companies on the market, I choose Cesarin.

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Four Season *Selezione*



Panettone



Recipe for 22 panettoni

Advice

the temperature of the ingredients must not be lower than the temperature of the mixture, even the fruit should be at a minimum temperature of 24°C





First mixture

INGREDIENTS	QUANTITY
panettone flour 00 (360w)	4.000 g.
natural yeast ready 11 hours leavening	1.200 g.
water 28°C	2.000 g.
white cane sugar	1.000 g.
pasteurised egg yolks	1.000 g.
fresh butter 82% fat	1.500 g.
	<i>g. 10700</i>

Method

Mix flour, sugar, butter and water for 15 minutes; then add the ready to use yeast and mix for 1 minute; then add half of the egg yolks at 24°C and continue for 5 minutes; then add the remaining yolks.

Place the dough in greased tins and cover with foil.

Allow to rise to three times its volume at a temperature of 29°C in 10-12 hours.

First mixture at 19.00 pm, second mixture start at 5.00 am.

Second mixture

INGREDIENTS	QUANTITY
first mixture	10.700 g.
puff pastry flour	500 g.
panettone flour 00 (360w)	1.000 g.
acacia honey	400 g.
white cane sugar	1.000 g.
water 28°C	650 g.
bourbon vanilla pod	6 vainas
Tahitian vanilla pod	6 vainas
pasteurised egg yolks.	1.000 g.
Pasta Orange Gold	g. 250
Pasta Lemon Gold	g. 150
salt	g. 90
fresh butter 82% fat	g. 2300
	<i>g. 18050</i>

Method

To the first mixture add flour, vanilla, **Pasta Orange Gold** and **Lemon** and mix for 10 minutes; add sugar, honey, and 1/3 egg yolks for 5 minutes. Add the salt and 1/3 of yolks for 2 minutes; incorporate the soft butter at 26°C for 2 minutes, finally the remaining yolks, add water to the mixture to finish.

Divide the dough and add **TuttaFrutta** drained fruit.

Panettone Primavera (Spring Panettone)

INGREDIENTS	QUANTITY
finished basic mixture	g. 4510
TuttaFrutta Strawberry	g. 400
TuttaFrutta Sourcherry Special	g. 400
TuttaFrutta Raspberry	g. 400



Panettone Estate (summer panettone)

INGREDIENTS	QUANTITY
finished basic mixture	<i>g. 4510</i>
TuttaFrutta Apricot 14x14	<i>g. 600</i>
TuttaFrutta Peach 12x12	<i>g. 600</i>

Panettone Autunno (Autumn panettone)

INGREDIENTS	QUANTITY
finished basic mixture	<i>g. 4510</i>
Selection Candied Chestnuts	<i>g. 600</i>
chocolate 70% 20x20 drops	<i>g. 300</i>
crushed walnuts	<i>g. 300</i>

Panettone Inverno (winter panettone)

INGREDIENTS	QUANTITY
finished basic mixture	<i>g. 4510</i>
TuttaFrutta Orange Peel 12x12	<i>g. 400</i>
TuttaFrutta Apple 12x12	<i>g. 400</i>
TuttaFrutta Pear 12x12	<i>g. 400</i>

Method

Divide the dough in small balls of 250 gr each type and let it raise for one hour at 28°C on wooden boards; then put the 4 different types in panettone moulds and allow to rise in a fermentation cell for 6-7 hours at a temperature of 29°C with 70% humidity.

Almond glaze

INGREDIENTS	QUANTITY
bitter almonds	<i>70 g.</i>
raw almonds	<i>370 g.</i>
toasted hazelnuts	<i>250 g.</i>
white cane sugar	<i>1.500 g.</i>
rice starch	<i>50 g.</i>
potato starch	<i>70 g.</i>
corn flour	<i>50 g.</i>
egg white	<i>300 g.</i>
	<i>g. 2660</i>

Method

Finely grind all ingredients and add liquid egg white at the end.

Composition and finishing

When the panettone have risen, glaze and decorate each slice with almonds, chocolate drops, granulated sugar. Bake in a fan oven at 165°C for 45-50 minutes.

The valve is closed for the first 30 minutes then open for the remaining time. Once taken out the oven turn them upside down with the help of the fork and allow to cool for 12 hours.

Package in bags as required by law and close being careful to release as much air as possible.

Advice

mix the dough with a portion of fruit (20%) until you have a uniform colouring; then add the remaining fruit and mix again for a few minutes



Red Fruit Cake

Selezione



Naturally leavened
plum cake



Recipe for 22 cakes





First Mixture

INGREDIENTS	QUANTITY
panettone flour 00 (360w)	<i>g. 2000</i>
natural yeast ready 11 hours leavening	<i>g. 600</i>
water 28°C	<i>g. 1000</i>
white cane sugar	<i>g. 500</i>
pasteurised yolks	<i>g. 500</i>
fresh butter 82% fat	<i>g. 800</i>
	<i>g. 5400</i>

Method

Mix flour, sugar, butter and water for 15 minutes; then add the yeast ready to rise and mix 1 minute; then add half of the egg yolks at 24°C temperature and continue for 5 minutes; then add the remaining yolks.

Place the dough in greased baking pans and cover with cling film.

Allow to rise to three times its volume at a temperature of 29°C in 10-12 hours.

First mixture at 19.00 pm, second mixture start at 5.00 am.

Second mixture

INGREDIENTS	QUANTITY
first mixture	<i>g. 5400</i>
pastry flour	<i>g. 250</i>
panettone flour 00 (360w)	<i>g. 500</i>
acacia honey	<i>g. 200</i>
white cane sugar	<i>g. 500</i>
water 28°C	<i>g. 150</i>
bourbon vanilla pods	<i>n. 3</i>
Tahiti vanilla pods	<i>n. 3</i>
pasteurised yolks	<i>g. 500</i>
Pasta Orange Gold	<i>g. 125</i>
Pasto oro Lemon	<i>g. 75</i>
salt	<i>g. 45</i>
fresh butter 2% fat	<i>g. 1200</i>
TuttaFrutta forest fruits	<i>g. 2500</i>
	<i>g. 11450</i>

Method

Add flour, vanilla, **Pasta Orange Gold** and **Lemon** to the first mixture and mix for 10 minutes; add sugar, honey, and 1/3 of egg yolks for 5 minutes Add the salt and 1/3 of yolks for 2 minutes; incorporate the soft butter at 26°C for 2 minutes, finally the remaining yolks, add water to the mixture to finish.

Divide the dough and add the previously drained fruit.

Divide the dough in small balls of 250 gr each type and let it raise for one hour at 28°C on wooden boards; then put in tins and allow to rise in a fermentation cell for 6-7 hours at a temperature of 29°C with 70% humidity.



Almond glaze

INGREDIENTS	QUANTITY
bitter almonds	<i>g. 35</i>
raw almonds	<i>g. 300</i>
white cane sugar	<i>g. 750</i>
rice starch	<i>g. 25</i>
potato starch	<i>g. 35</i>
corn flour	<i>g. 25</i>
egg white	<i>g. 150</i>
	<i>g. 1320</i>

Method

Finely grind all ingredients and add liquid egg white at the end.

Composition and finishing

Method

When the cakes have risen, frost and decorate with granulated sugar.

Bake in a ventilated oven at 165°C for 35 minutes.

Valve closed for the first 20 minutes then open for the remaining time.

Once removed from the oven, turn them upside down with the help of some forks and let cool for 12 hours. Package in bags as required by law and close being careful to release as much air as possible.

Selezioine



Sourcherry Crunchy Tart

Selezione



Modern bakery cake



Recipe for 4 cakes

Advice

before baking, leave the tart in the refrigerator at + 4°C for two hours so as to obtain a perfect crystallization of the fat and ensure better cooking resistance







Crumbled Baci di Dama biscuits with lemon scent

INGREDIENTS	QUANTITY
butter	<i>g. 100</i>
Pasta Lemon Gold	<i>g. 25</i>
white cane sugar	<i>g. 85</i>
almond flour	<i>g. 100</i>
flour type 0	<i>g. 100</i>
	<i>g. 410</i>

Method

Mix together all the ingredients in the planetary mixer with the leaf hook. Crumble the dough into small pieces on baking sheet and bake at 160°C for 25 minutes.

Vanilla and lemon shortcrust pastry

INGREDIENTS	QUANTITY
fresh butter 82% fat	<i>g. 210</i>
Pastafrutta Lemon Gold	<i>g. 10</i>
Pastafrutta Orange Gold	<i>g. 15</i>
icing sugar	<i>g. 180</i>
Cervia salt	<i>g. 3</i>
ground Avola almonds	<i>g. 60</i>
fresh egg	<i>g. 100</i>
flour for short pastry 180w	<i>g. 120</i>
flour for short pastry 180w	<i>g. 340</i>
vanilla pods	<i>n. 2</i>
	<i>g. 1040</i>

Method

Soften the butter at 25°C with the vanilla, add eggs, **Pastafrutta Orange Gold** and **Lemon**, the icing sugar and ground almonds in the planetary mixer, mix without incorporating too much air. Blend all with the first amount of flour. Once it is incorporated well add the remaining second part of flour. Leave to crystallize in the fridge for 4 hours. Roll out the pastry to 3.5 mm and line the 2 cm steel ring with an 18 cm diameter.

Sour cherry filling

Method

Fill the short pastry bottom with **Visciolata Selezione (sour cherries jam)** 1.5 cm. deep



Vanilla and bergamot cream

INGREDIENTS	QUANTITY
fresh whole milk	g. 250
white cane sugar	g. 40
No vanilla pods.	n. 1
Profumi d' Italia Bergamot	g. 20
pasteurised egg yolks	g. 60
mascarpone	g. 50
fresh cream 35% fat	g. 100
gelatin sheets	g. 4
water	g. 20
	<i>g. 545</i>

Method

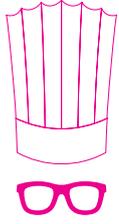
Boil the milk with **Profumi d'Italia Bergamot** and vanilla, at 70°C add the yolks mixed with sugar and continue cooking at up to 85°C . Cool to 35°C and add the dissolved and previously soaked gelatin; mix with the help of a flexible spatula lightening the mass with whipped cream.

Composition and finishing

Method

Roll out the pastry and cut a 18 cm diameter disc. Line a ring of the same size by covering the walls with a 2 cm strip. Fill the pie with **Visciolata Selection (sour cherries)** and fill the surface of the pie with the finely crumbled Bacio di Dama. Bake at 180°C for 20-25 minutes. When finishing, dust with icing sugar and garnish with tufts of Vanilla foam and **Tuttafrutta Amarena Speciale**.

Selezione



Eclair Selezione



Beignet



Recipe for 40 eclairs







Choux pastry

INGREDIENTS	QUANTITY
water	<i>g. 160</i>
fresh whole milk	<i>g. 160</i>
fresh butter 82% fat	<i>g. 160</i>
white cane sugar	<i>g. 6</i>
salt	<i>g. 4</i>
vanilla extract	<i>g. 6</i>
weak flour 00	<i>g. 160</i>
eggs	<i>g. 280</i>
	<i>g. 936</i>

Method

Put water, milk, butter, vanilla, salt and sugar in a saucepan, then bring to the boil, add the flour and cook on the stove for about 2 minutes, until you have a firm batter that comes off from the bottom. Put the mixture in the planetary mixer with the leaf hook, add the whole eggs little by little, until completely absorbed. Spread on baking sheet lined with narrow and short nozzles for a length of 12 cm. and a width of 3 cm. Bake at 165°C in oven on iron pans with micro perforated silicone mats for 30-35 minutes with open valve.

Vanilla and orange custard

INGREDIENTS	QUANTITY
fresh whole milk	<i>g. 250</i>
fresh cream 35% fat	<i>g. 250</i>
white cane sugar	<i>g. 130</i>
Bourbon vanilla pod	<i>n. 1</i>
Tahitian vanilla pod	<i>n. 1</i>
pasteurised egg yolks	<i>g. 200</i>
PastaFrutta Orange Gold	<i>g. 50</i>
rice starch	<i>g. 70</i>
	<i>g. 952</i>

Method

Combine the milk and cream with the vanilla beans, **PastaFrutta Orange Gold** and half of the sugar; in the meantime, make a batter with starch, sugar and egg yolks mix until mixture is smooth. When the milk comes to a boil, dissolve the batter pouring the hot liquid, stir well and pour it into the pan and pasteurise at 82°C. Allow to cool quickly to + 25°C for use in the Chantilly. Store at + 4°C the remaining 400 g.



Chantilly cream with vanilla and orange

INGREDIENTS	QUANTITY
vanilla and orange custard	<i>g. 500</i>
gelatine sheets	<i>g. 10</i>
water	<i>g. 60</i>
fresh cream 35% fat	<i>g. 500</i>
	<i>g. 1070</i>

Method

Heat the cream at 25°C and add the softened gelatine in cold water. Combine the whipped cream with the vanilla and stir with a beat. Allow to crystallize at + 4°C for 12 hours prior to using.

Composition and finishing

Method

Cut the top of the Eclair, make a half-cm layer with **Tuttafrutta strawberries** and fill with pastry cream with vanilla and orange custard. Finish the eclairs with cream Chantilly and wisps of **Tuttafrutta strawberries**.

Selezione



Soley Selezione



Diameter 22 cm



Recipe for 4 cakes

Advice

for greater lasting aroma,
prepare the infusion of
cream with tangerine 24
hours before cooking
creams







Sponge cake with mandarin

INGREDIENTS	QUANTITY
almonds powder	<i>g. 100</i>
white cane sugar	<i>g. 50</i>
whole eggs	<i>g. 140</i>
weak flour	<i>g. 25</i>
melted butter	<i>g. 20</i>
fresh egg white	<i>g. 100</i>
Profumi d'Italia Ciaculli Mandarin	<i>g. 50</i>
	<i>g. 485</i>

Method

With the first planetary whip the eggs, sugar and almonds powder; at the same time in the second planetary whip the egg white and sugar till stiff, mix by hand the two ingredients being careful not to make the mixture runny, gently add the sifted flour and then the melted butter and batter **Profumi d'Italia Ciaculli Mandarin** mixed together. Spread batter on silicone mats with ring shape and bake at 200°C for 7 minutes.

Bacio di Dama almond, tangerine and salt flavour

INGREDIENTS	QUANTITY
butter	<i>g. 100</i>
Raw cane sugar	<i>g. 80</i>
Profumi d'Italia Ciaculli Mandarin	<i>g. 30</i>
Avola almond flour	<i>g. 100</i>
Flour	<i>g. 100</i>
fine salt pink	<i>g. 2</i>
	<i>g. 412</i>

Method

Knead all ingredients in planetary with the leaf hook, once blended well spread the mixture between 2 and a 2.5 mm thickness. and bake at 160°C in a static oven for 14 minutes. After baking brush with cocoa butter.

Creamy praline with mandarin fragrance

INGREDIENTS	QUANTITY
fresh cream 35% fat	<i>g. 70</i>
Profumi d'Italia Ciaculli Mandarin	<i>g. 30</i>
gelatine sheets	<i>g. 5</i>
pasta praline almonds and hazelnuts	<i>g. 485</i>
fresh cream 35% fat	<i>g. 240</i>
	<i>g. 830</i>



Method

Heat in a saucepan 70g of liquid cream. at 60°C with **Profumi d' Italia Ciaculli Mandarin** and add the gelatine previously soaked in cold water. Pour the cream on the praline and emulsify with an immersion blender. Stabilise the emulsion by adding the remaining liquid cream at 20°C to obtain a glossy and elastic structure. Pour into the mould on top of the sponge and cool down to -20°C.

Bavarese al mandarino tardivo di Ciaculli

INGREDIENTS	QUANTITY
mascarpone	g. 400
fresh cream 35% fat	g. 400
Profumi d' Italia Ciaculli Late Mandarin	g. 80
Water	g. 32
white cane sugar	g. 186
pasteurised egg yolks	g. 195
gelatine sheets	g. 10
water for gelatine	g. 50
	g. 1353

Method

In planetary beat the mascarpone to up to 80% of its volume at medium speed with the cream and **Profumi d' Italia Ciaculli Mandarin**. On the hob bring the water to 121°C with sugar and pour in the egg yolks beat in a second planetary. Allow to beat and when slightly cooled add the previously dissolved gelatine. Gently mix the two masses.

Orange mirror glaze

Topgel Mirror Orange

Composition and finishing

Method

Method Fill with sac-a-poche to 1/3 the mould in the shape of 22 cm diameter ring., Inside 14 cm. and height 4 cm. with the mandarin bavarese. Add the cream with praline into the bavarese with sponge cake previously frozen, fill with the cream and cover with a shaped for the mould. Break down to -20°C and ice with previously heated **Topgel Mirror Orange**, then break down again for a few minutes. Finally decorate with **Filetti di arancio Selezione (Orange strips Selection)** covered with gold leaves and white chocolate disks.





Twist *Selezione*



Cake



Recipe for 4 cakes

Advice

to get a perfect cut drain the fruit before you put it inside the cake



Soft amarena cherry cake

INGREDIENTS	QUANTITY
whole eggs	<i>g. 440</i>
white cane sugar	<i>g. 350</i>
fresh whole milk	<i>g. 100</i>
weak flour	<i>g. 500</i>
melted butter	<i>g. 250</i>
baking powder	<i>g. 15</i>
PastaFrutta Amarena	<i>g. 100</i>
	<i>g. 1755</i>

Method

Melt the butter. Sift together the flour, sugar, salt, vanilla and baking powder. Mix with the eggs with the aid of the flat beater or mixer. Add the sifted flour and then, finally milk and **Pastafrutta amarena** and hot melted butter to a temperature of 45/48°C. Keep cool and do not use before 24 hours. Roll out the dough into a 60x40 cm frame. Bake at 180°C for 12/15 minutes with the valve closed.

Almond infusion with vanilla and limoncello

INGREDIENTS	QUANTITY
fresh cream 35% fat	<i>g. 1200</i>
vanilla bean	<i>n. 3</i>
chopped almonds g Avola	<i>g. 450</i>
Profumi d' Italia Limoncello	<i>g. 250</i>
bitter almonds	<i>g. 12</i>
	<i>g. 1915</i>

Method

Soak the ground almonds, vanilla, **Profumi d' Italia Limoncello** in the cream for 24 hours. The next day filter through and extract the flavoured cream.

Cream of almonds and cherries with vanilla and limoncello

INGREDIENTS	QUANTITY
Infusion with almonds and limoncello	<i>g. 800</i>
white cane sugar	<i>g. 150</i>
gelatine sheets	<i>g. 24</i>
vanilla bean	<i>n. 4</i>
fresh cream 35% fat	<i>g. 800</i>
Tuttafrutta Amarena Speciale	<i>g. 300</i>
	<i>g. 2078</i>



Method

Filter the infusion of almond, vanilla and **Profumi d' Italia Limoncello** and if you need to add more liquid cream to reach the weight. Heat the infusion with sugar at 60°C . Combine the gelatine and cold water and once softened melt in the microwave; then combine the filtered cream at 60°C and cool everything to 35°C , beat the perfumed cream with **Profumi d' Italia Limoncello** and mix with first mixture with the aid of a spatula.

Raspberry jellied pulp

INGREDIENTS	QUANTITY
raspberry pulp 10g% sugar	g. 250
white cane sugar	g. 30
gelatine sheets	g. 5
water	g. 25
	g. 310

Method

Heat the raspberry pulp to 35°C with sugar, dissolve the gelatine mass in water and add it to the pulp. Allow to crystallize at 70% at + 4°C for 20 minutes. Dress on the mat in alternating rows.

Passion fruit jellied pulp

INGREDIENTS	QUANTITY
passion fruit pulp 10g% sugar	g. 250
white cane sugar	g. 30
gelatine sheets	g. 5
water	g. 25
	g. 310

Method

Heat the passion fruit pulp at 35°C with sugar, dissolve the gelatine mass in water and add it to the pulp. Allow to crystallize at 70% at + 4°C for 20 minutes. Dress on the mat in alternating rows.

Amarena mirror icing

TopGel Mirror Amarena

Composition and finishing

Method

For the cake, dress cream on the bottom of the mould 200 g. and place with **Tuttafrutta Amarena Speciale** over the entire surface; close the mould with the cream and the bottom of the pie with amarena cherries 1.5 cm . Make with gelee and blancmange sac-a-poche inside the mould alternating them. Beat the topper twist and then glaze with **TopGel Mirror Neutral**, beat again a few minutes and place it over the cake. Upon glazing temper **TopGel Mirror Amarena**, drizzle with sac-a-poche and beat for a few minutes. Garnish with **Filetti di arancio canditi Selezione (Candied orange fillets Selection)** covered with gold leaf and decorated in dark chocolate.



Advice

for greater lasting aroma
prepare the syrup with
pears 24 hours before
use





Perja Cake *Selezione*



Diameter 20 cm



Recipe for 4 cakes



Mandarin sponge cake

INGREDIENTS	QUANTITY
almonds powder	<i>g. 100</i>
white cane sugar	<i>g. 50</i>
whole eggs	<i>g. 140</i>
weak flour	<i>g. 25</i>
melted butter	<i>g. 20</i>
fresh egg white	<i>g. 100</i>
Profumi d' Italia Ciaculli Late Mandarin	<i>g. 50</i>
	<i>g. 485</i>

Method

Beat the eggs, sugar and almonds powder with the first planetary mixer; while in the second planetary beat egg white and sugar till stiff, mix the two ingredients by hand being careful not to make the mixture runny, gently add the sifted flour and then the melted butter and pasta **Profumi d' Italia Ciaculli Late Mandarin** mixed together. Roll out the dough on silicone mats with the disk shape and bake at 200°C for 7 minutes.

Pear - flavored syrup

INGREDIENTS	QUANTITY
Water	<i>g. 400</i>
vanilla pods	<i>n. 2</i>
white cane sugar	<i>g. 200</i>
Tuttafrutta Pear	<i>g. 300</i>
pear liqueur	<i>g. 200</i>
	<i>g. 1102</i>

Method

Boil water and sugar with vanilla. Turn off the heat and add the liqueur and **Tuttafrutta pear** for 6 hours hermetically sealed.

Cre moso al cioccolato

INGREDIENTS	QUANTITY
fresh whole milk	<i>g. 385</i>
fresh cream 35% fat	<i>g. 385</i>
white cane sugar	<i>g. 80</i>
pasteurized egg yolks	<i>g. 150</i>
Dark chocolate	<i>g. 440</i>
	<i>g. 1440</i>



Method

Boil the milk and cream, dilute the beaten egg yolks with sugar, combine everything and cook at 82 C. Remove from the heat, add the softened and squeezed gelatine, stir until completely melted, strain through a strainer directly on the finely chopped cover; emulsify with an immersion blender while avoiding incorporating air bubbles.

Bavarese di ricotta

INGREDIENTS	QUANTITY
Ricotta	g. 400
fresh cream 35% fat	g. 400
water	g. 32
white cane sugar	g. 186
pasteurized egg yolks	g. 195
Profumi d' Italia Ciaculli Late Mandarin	g. 130
gelatine sheets	g. 8
gelatine water	g. 40
	g. 1391

Method

In a planetary beat the ricotta up to 80% of its volume at medium speed, cream **Profumi d' Italia Ciaculli Late Mandarin**. On the heat bring the water with sugar to 121°C water and pour in the egg yolks beaten in a second planetary mixer. Leave to thicken and when slightly cooled add the dissolved gelatine. Gently mix the two mixtures.

Icing mirror Dark chocolate

TopGel Mirror Cacao

Composition and finishing

Method

Prepare the interior of the cake with chocolate cream. Then drizzle in a 2 cm deep ring. diameter 16 cm. above the sponge cake soaked with the syrup pears, of same ring size and **Tuttafrutta pear**; beat. For the cake we will use a 18cm diameter and 4cm deep ring.; fill a 30% ring with the Bavarese di ricotta and put inside the cremoso. Finish with another Bavarese and complete with another sponge cake 16 cm. along the edge of the ring , then soak it with more pears. Upon finishing caramelize with brown sugar on the surface of the cake and break down for a few minutes. Then place a ring 14 cm. smaller over the cake and frost he edges of the cake with **TopGel Mirror Cacao** previously tempered and beat again for a few minutes. Garnish with a ring of cubed **Tuttafrutta pear**.



Montebianco *Selezione*



Classic Italian cake



Recipe for 4 cakes

Advice

leave the cake to cool well in the blast chiller at + 4°C before proceeding to decorating







Meringue base for cake

INGREDIENTS	QUANTITY
egg white	<i>g. 150</i>
icing sugar	<i>g. 150</i>
white cane sugar	<i>g. 150</i>
	<i>g. 450</i>

Method

Begin to beat the egg whites on medium speed in a planetary mixer with a fine wire beat, then add granulated sugar gradually and beat until you have a steady texture. Manually add the sifted powdered sugar, mixing with a soft spatula. With the sac-a-poche pipe in a ring of 16 cm diameter. 4 cm deep with baking paper start piping from the base up to the height of the ring. Bake at 80 ° -70°C for at least 5 hours depending on the size of the meringue.

Sponge cake with orange

INGREDIENTS	QUANTITY
almonds powder	<i>g. 200</i>
white cane sugar	<i>g. 100</i>
whole eggs	<i>g. 280</i>
weak flour	<i>g. 50</i>
melted butter	<i>g. 40</i>
fresh egg white	<i>g. 200</i>
Pasta Orange Gold	<i>g. 100</i>
	<i>g. 970</i>

Method

Beat the eggs, sugar and almonds powder with the first planetary; while in the second planetary beat the egg white and sugar to firm texture, mix by hand the two ingredients being careful not to reduce the firmness of the mixture, gently add the sifted flour and then the melted butter and **Pasta Orange Gold** mixed together. Spread the mixture on silicone mats with ring shape and bake at 200°C for 7 minutes.

Rum essence cream

INGREDIENTS	QUANTITY
water	<i>g. 400</i>
No vanilla pods	<i>n. 2</i>
white cane sugar	<i>g. 200</i>
Tuttafrutta orange 12x12	<i>g. 300</i>
rum	<i>g. 200</i>
	<i>g. 1102</i>

Method

Boil water, sugar, **Tuttafrutta orange** and vanilla. Turn off the heat and add the rum.

Whipped cream with vanilla

INGREDIENTS	QUANTITY
fresh cream 35% fat	<i>g. 1500</i>
white cane sugar	<i>g. 150</i>



vanilla pod	n. 2
	<i>g. 1652</i>

Method

Whip the cream and vanilla with the sugar and vanilla.

Lemon scented custard

INGREDIENTS	QUANTITY
fresh whole milk	<i>g. 250</i>
fresh cream 35% fat	<i>g. 250</i>
white cane sugar	<i>g. 130</i>
Bourbon vanilla pod	<i>n. 1</i>
Tahitian vanilla pod	<i>n. 1</i>
Pasta Lemon Gold	<i>g. 60</i>
pasteurized egg yolks	<i>g. 200</i>
rice starch	<i>g. 45</i>
	<i>g. 937</i>

Method

Combine the milk, cream, **Pasta Lemon Gold**, the vanilla pod, and half of the sugar present; in the meantime, make a batter with starch, sugar and egg yolks, mix until mixture is smooth. When the milk comes to a boil, dissolve the batter pouring the hot liquids, stir well and pour it into the pan and cook on pasteurization of 82°C . Allow to cool quickly at + 25°C for use in the Chantilly. Store the remaining 400 g at + 4°C .

Chestnut Cream

Cream di Marroni Selezione (chestnut cream Selection)	<i>g. 900</i>
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Chantilly cream with lemon fragrance and vanilla

INGREDIENTS	QUANTITY
custard	<i>g. 900</i>
gelatine sheets	<i>g. 18</i>
water	<i>g. 90</i>
fresh cream 35% fat	<i>g. 900</i>
	<i>g. 1908</i>

Method

Heat the cream to 25°C and add the softened gelatine in cold water. Combine the whipped cream with the vanilla and stir with a beat. Leave to crystallize at + 4°C for 12 hours before using.

Cake assembly

Method

Method Spread a layer of Chantilly cream and **Marroni sbriciolati Selection (crumbled chestnuts Selection)** inside the meringue base alternating the soaked cake with the rum cream giving it a cone shape. Finally, cover the cake with a layer of whipped cream. Decorating the top of the dome with the **Cream di Marroni Selection (chestnut cream Selection)** decorated at room temperature with a 3mm nozzle end. Cut **Marroni Piemonte grandi Selection (large Piedmont chestnuts Selection)** in half and place them in a crown shape on the base of the cake; shape with the sac-a-poche small spurs of fresh whipped cream.

Selezione

Innovation and respect for the environment: these are the goals that Cesarin has shown over 80 years of activity and production in harmony with nature. A strategic choice that does not just limit their use of resources, but reduces environmental impact, respecting the local ecosystem of the Valley dell'Alpone where the company is based.



**Pasta Gold
TuttaFrutta
Candied Chestnuts**
Four Season



**Pasta Gold
TuttaFrutta**
Red fruit cake



**PastaFrutta
Delicious
Profumi d'Italia**
Crunchy cherry pie



**PastaFrutta
TuttaFrutta**
Eclair



**Profumi d'Italia
Candied fruit
Topgel Mirror**
Soley



**PastaFrutta
Profumi d'Italia
TuttaFrutta**
Twist



**Profumi d'Italia
TuttaFrutta
Topgel Mirror**
Perja Cake



**Pasta Gold
TuttaFrutta
Candied Chestnuts**
Montebianco



Company partner





Federica Cesarin and Roberto Rinaldini



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