

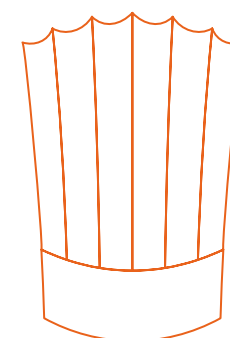


Da **Da** *vide* **Comaschi** | Recipe Book Cesarin





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Unexpected shapes, refined audacious flavors and beautiful handmade finishes. My desserts are a concentrated of design and unique sensory experiences. A journey into flavor, an ongoing exploration to be favoring with all the senses. To make my ideas come true I can only rely on ingredients that can value my thinking.

For this, I choose Cesarin.

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Late Mandarin Bigné





Composition

Choux

Custard cream

Hazelnut mousse

Profumi d'Italia Late Mandarin of Ciaculli Cesarin

Recipe

CHOUX	DOSE
Water	<i>g. 90</i>
Milk	<i>g. 240</i>
Salt	<i>g. 3</i>
Sugar	<i>g. 10</i>
Butter	<i>g. 365</i>
Flour 320W	<i>g. 230</i>
Eggs	<i>g. 860</i>

Method

In a saucepan pour water, milk, salt, sugar and butter. Bring to a boil then add the flour and cook until the mixture doesn't stick anymore on the edges of the saucepan. Pour into a mixer with the paddle attachment and add the eggs little by little. Fill up the cookmatic and bake for 8 minutes at 210 C.

CUSTARD CREAM	DOSE
Milk	<i>g. 1.000</i>
Pod of vanilla	<i>1</i>
Egg yolks	<i>g. 300</i>
Sugar	<i>g. 240</i>
Rice starch	<i>g. 100</i>

Method

In a saucepan bring the milk and vanilla to a boil. In the meanwhile mix the starch with the sugar and egg yolks. Dissolve the dry mix into the hot milk and cook the custard cream until thick. Cover with plastic wrap in direct contact and cool down in a positive blast chiller.

HAZELNUT MOUSSE	DOSE
Custard cream	<i>g. 400</i>
Milk chocolate - power 41	<i>g. 400</i>
Hazelnut paste	<i>g. 160</i>
Gelatine in powder	<i>g. 7</i>
Water	<i>g. 35</i>
Cream semi-whipped	<i>g. 800</i>

Method

In a bowl, heat up the custard to 35 °C. Add the previously rehydrated and dissolved gelatine. Add the hazelnut paste and milk chocolate. Emulsify the mix using a cutter. Add gently the semi-whipped cream. Cover with plastic wrap in direct contact and leave to rest in the refrigerator.

MANDARINO TARDIVO DI CIACULLI	DOSE
Profumi d'Italia Late Mandarin of Ciaculli Cesarin	<i>g. 500</i>

Method

Mix well **Profumi d'Italia Late Mandarin of Ciaculli** with a hand blender. Fill up the choux with the hazelnut mousse and then add the **Profumi Late Mandarin of Ciaculli** using a pastry bag with a round nozzle.





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Cabossacher



diameter 18 cm



Composition

Chocolate Sponge cake
Vanilla syrup
Sacher Glaze
Cabossa Jam Cesarin

Recipe

CHOCOLATE SPONGE CAKE	DOSE
Fresh eggs	<i>g. 590</i>
Sugar	<i>g. 320</i>
Honey	<i>g. 30</i>
Egg yolks	<i>g. 150</i>
Flour	<i>g. 250</i>
Potato starch	<i>g. 100</i>
Dark chocolate 65%	<i>g. 150</i>
Butter	<i>g. 70</i>

Method

In a mixer bowl whip the eggs with the sugar and honey. Add the egg yolks little by little and continue to whisk. Sift the powders and add the dry mix gently to the whipped eggs, finally add the melted butter and the chocolate melted at 45 °C.

Spread the mixture on a silpat to 5 mm thick with the help of a raplette dough spreader. Cook at 200°C for 8 minutes. With the help of a metal ring, cut disks of 18 cm of diameter. Spread on a sheet of acetate a very thin layer of dark chocolate, and before it crystallizes, add a disk of chocolate sponge cake.

VANILLA SYRUP	DOSE
Water	<i>g. 500</i>
Glucose	<i>g. 100</i>
Sugar	<i>g. 200</i>
Vanilla pods	<i>2</i>

Method

Mix all the ingredients and bring to a boil.

CABOSSA JAM CESARIN	DOSE
Cabossa Jam Cesarin for layer	<i>g. 95</i>

SACHER GLAZE	DOSE
Dark chocolate	<i>g. 1000</i>
Sunflower oil	<i>g. 100</i>
Glacier butter	<i>g. 100</i>

Method

Mix everything together and crystallize to 26°

Method

Cut four 18 cm disks of chocolate sponge cake. Soak each disk with 26 g of vanilla syrup and spread 95 gr of **Cabossa Jam** over each disk forming a cake.

Freeze the cake in a shock freezer.

Once unmolded, bring back the cake to room temperature and then Glaze with the Sacher Glaze previously prepared

Tasty idea

as an alternative to traditional
sacher glaze,
use **TopGel Mirror Cocoa
Cesarin**



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Try out !

for an even finish, heat **TopGel Mirror** in the microwave at 45-55° prior to pouring

Fruit of the Forest Tarte



Composition

- Almond sable
- Frangipane
- Red fruits Mousse
- TuttaFrutta Fruit of the Forest Cesarin
- Raspberry Granules HG Cesarin

Recipe

ALMOND SABLE	DOSE
Butter	<i>g. 360</i>
Vanilla pods	<i>2</i>
Flour	<i>g. 740</i>
Icing sugar	<i>g. 340</i>
Whole eggs	<i>g. 200</i>
Salt	<i>g. 6</i>
Almond flour	<i>g. 120</i>
Potato starch	<i>g. 200</i>

Method

Mix the first three ingredients in a mixer bowl. Add the icing sugar, the eggs with the dissolved salt inside, and finally the almond flour and potato starch sifted together. Line a tart ring mould with the dough rolled out at 2.5mm and bake at 165 °C for 15 minutes.

FRANGIPANE	DOSE
Butter	<i>g. 300</i>
Sugar	<i>g. 300</i>
Almond powder	<i>g. 300</i>
Whole eggs	<i>g. 300</i>
Flour	<i>g. 90</i>
Baking	<i>g. 12</i>
PastaFrutta Lemon Cesarin	g. 3
Vanilla pods	<i>3</i>
TuttaFrutta Fruit of the Forest Cesarin	g. 550

Method

Whip the butter with the sugar, vanilla and **PasfaFrutta Lemon** using a mixer bowl. Add the almond powder and the eggs little by little, continuing to whisk and finally the flour. Add gently by hand the **TuttaFrutta Fruit of the Forest**. Pour 210 g of mixture into each shortcrust pastry shell and bake at 170 C for 14 minutes.

RED FRUITS MOUSSE	DOSE
Strawberry puree Cesarin	g. 200
Raspberry puree Cesarin	g. 300
Blueberry puree Cesarin	g. 100
Lemon juice	<i>g. 40</i>
Sugar	<i>g. 110</i>
Gelatine in powder	<i>g. 25</i>
Water	<i>g. 125</i>
Cream semi-whipped	<i>g. 1.500</i>

Method

Mix all the fruit pulps with the sugar and heat up to 30°C. Add the previously rehydrated and dissolved gelatine. Add gently the semi-whipped cream and pour into the mold. Cool down in a shock freezer.

Glaze with the **TopGel Mirror strawberry**. For a homogeneous application, heat the product in the microwave at a temperature of 45-55 °C and then pour the mirror glaze on the very cold cake.

Decoration

On an acetate sheet, spread some white chocolate, scatter the **Raspberry Granules HG** and then cut two rings: the first with outside diameter 19cm and inside 17cm, the second with the outer diameter of 7cm, and the inner of 6cm.

Decorate the glazed cake with the two chocolate rings and fill up the small one with **TuttaFrutta Fruit of the Forest**.





Black Rose



Single portion

Suggestion

For the perfect slice
drain the fruit before adding it
to the dessert



Composition

Chocolate Sponge cake

Custard cream

Vanilla's Chantilly

DolceFrutta Amarena Professional Cesarin

TopGel Mirror Sourcherry Cesarin

Recipe

CHOCOLATE SPONGE CAKE	DOSE
Fresh eggs	<i>g. 590</i>
Sugar	<i>g. 320</i>
Honey	<i>g. 30</i>
Egg yolks	<i>g. 150</i>
Flour	<i>g. 250</i>
Potato starch	<i>g. 100</i>
Dark chocolate 65%	<i>g. 150</i>
Butter	<i>g. 70</i>

Method

In a mixing bowl, whip the eggs with the sugar and honey. Add the egg yolks little by little and continue to whisk. Add the powders sifted to the whipped eggs and the sugar, adding the melted butter and chocolate melted at 45 °C at the end.

Spread the mix on a silpat to 8 mm thick using a raplette dough spreader, bake at 190°C for 12 minutes.

Using a metal pastry ring cut disk of 6,5 cm.

CUSTARD CREAM	DOSE
Milk	<i>g. 1000</i>
Vanilla pod	<i>1</i>
Egg yolks	<i>g. 300</i>
Sugar	<i>g. 240</i>
Rice starch	<i>g. 100</i>

Method

In a saucepan bring the milk and the vanilla to a boil. In the meanwhile, mix the rice starch, the sugar and egg yolks. Dissolve the dry ingredients into the milk and cook the custard cream until thick. Cover with plastic wrap in direct contact and cool down in a fridge.

VANILLA'S CHANTILLY	DOSE
Pastry cream	<i>g. 240</i>
Gelatine in powder	<i>g. 9.5</i>
Water	<i>g. 48</i>
Vanilla pod	<i>1</i>
Cream semi-whipped	<i>g. 1.200</i>

Method

Mix the previously rehydrated and dissolved gelatin with the vanilla beans into the custard cream heated up at 35°. Add gently the semi-whipped cream.

DOLCEFRUTTA AMARENA PROFESSIONAL CESARIN
DolceFrutta Amarena Professional Cesarin

Method

Fill up the individual portion moulds to 1/3 with the vanilla's Chantilly. Fill the centre with 20 gr. of **Dolcefrutta Amarena Professional** and finish the top of the individual cake with a disk of Chocolate sponge cake. Set the individual cakes in a shock freezer.

Decoration

Spray the individual portion cakes with black cocoa butter and use the **TopGel Mirror Sourcherry** as decoration with some pieces of edible gold leaves.



Selezione



Tasty idea

Invent a new dessert with the **Profumi d'Italia Line**

Composition

Pistachio crumble
Citrus mousse
Topgel Mirror Neutral Cesarin
HG Granules Orange Cesarin
HG Granules Lemon Cesarin

Recipe

PISTACHIO CRUMBLE	DOSE
Butter	<i>g. 100</i>
Sugar	<i>g. 100</i>
Pistachio paste	<i>g. 40</i>
Flour	<i>g. 100</i>
Pistachio flour	<i>g. 100</i>
Egg yolks	<i>g. 20</i>
Orange zest	<i>g. 3</i>
Vanilla pod	<i>1/2</i>

Method

Mix the vanilla, sugar and orange peel in a mixer bowl; add the pistachio paste and the egg yolks, then the flours sifted together. Cook on a silpat at 160 °C for 17 minutes.

CITRUS MOUSSE	DOSE
Profumi d'Italia Limoncello Cesarin	<i>g. 100</i>
Profumi d'Italia Mandarino Tardivo di Ciaculli Cesarin	<i>g. 80</i>
Profumi d'Italia Arancia Rossa di Sicilia Cesarin	<i>g. 120</i>
Gelatine in powder	<i>g. 12</i>
Water	<i>g. 60</i>
Cream semi-whipped	<i>g. 500</i>

GLAZING

TopGel Mirror Neutral Cesarin

Method

Mix with an hand blender the **Profumi d'Italia**, then warm them up to 30° and mix inside the gelatine previously rehydrated and dissolved. Add gently the semi-whipped cream and pour into the mold. Set the mousse into a shock freezer: once very hard, glaze the small mousse with **Topgel Mirror Neutral** and **Orange**.

Decoration

HG Granules Orange Cesarin
HG Granules Lemon Cesarin

Prepare some decorations scattering the **Granules of Orange** and **Lemon HG** on the top of round disks of melted white chocolate.

Profumi d'Italia Dessert



For the best result

Allow the ganache to rest for 12 hours before closing the shell

Composition

Variegato Passion Fruit with pieces Cesarin
Ganache milk chocolate

Recipe

PRALINE

Method

Prepare the praline shell using some milk chocolate.

RIPPLE PASSION FRUIT

Method

Pour on the bottom a layer of 3 gr. of **Ripple Passion Fruit with Pieces Cesarin**.

GANACHE MILK CHOCOLATE

DOSE

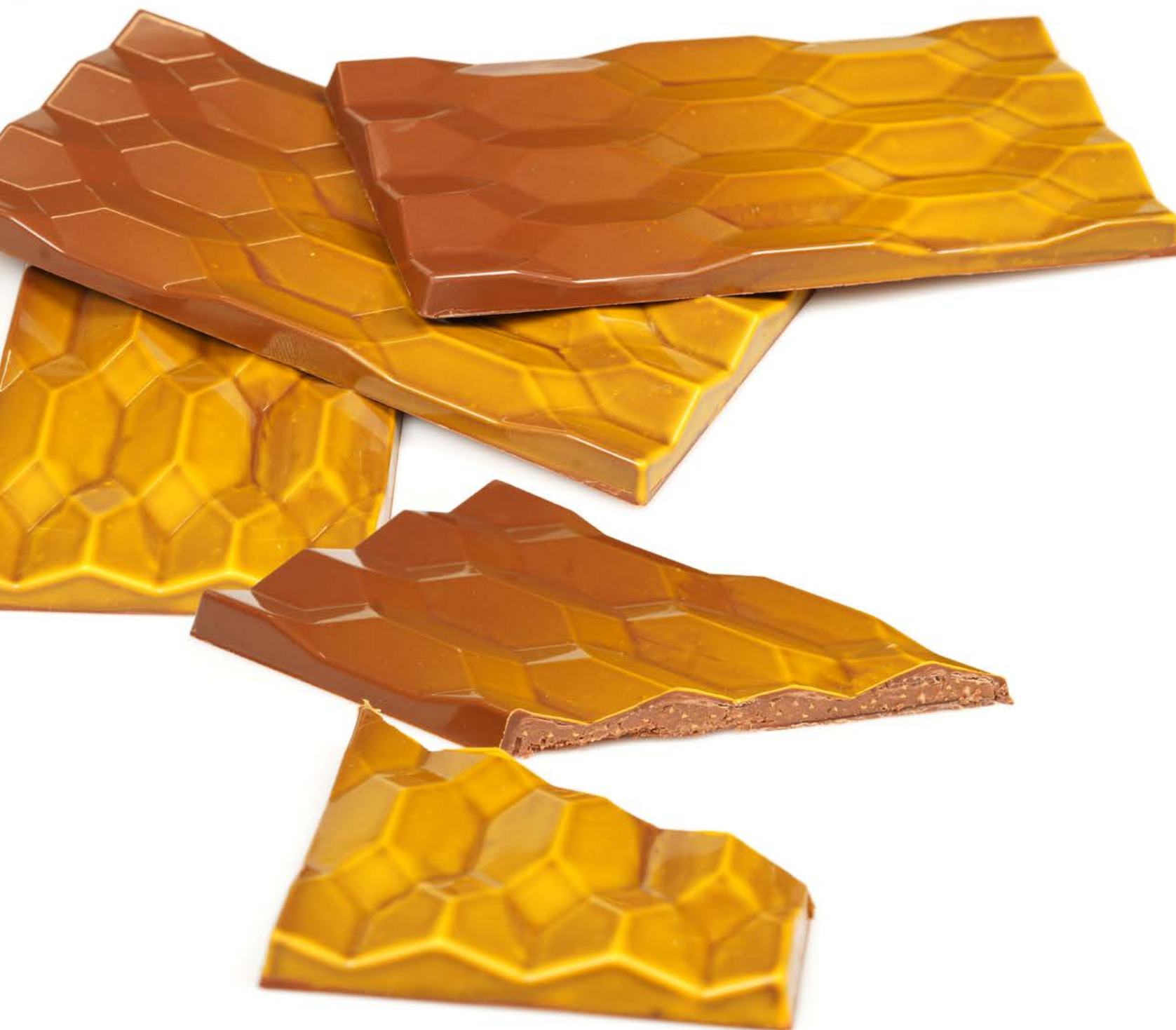
Cream	g. 200
Glucose	g. 40
Sugar	g. 20
Trimoline	g. 20
Milk chocolate	g. 260
Butter	g. 30

Method

In a saucepan bring to a boil the cream with all the sugars. Pour the hot mix on the milk chocolate and mix. Add the butter and continue to mix. Precrystallize the ganache at 26°.

Use the ganache to fill up the chocolate shells already partially filled on the bottom with the passion fruit Variegato and leave to set for 12 hours. Once set, close the praline with some more milk chocolate.

Passion Fruit Praline



Milk and ginger chocolate bar

Composition
Cremino with ginger
Cesarin Ginger Granules HG

Recipe

CREMINO WITH GINGER	DOSE
Milk chocolate	<i>g. 400</i>
Hazelnut paste	<i>g. 160</i>
Sunflower oil	<i>g. 30</i>
Cesarin Ginger Granules HG	<i>g. 60</i>

Method
Mix all the ingredients together and pre-crystallize at 26°.

Decoration
Yellow cocoa butter.

Shell
Milk chocolate.

Method
Spray the chocolate bar mold with yellow cocoa butter.
Prepare the shells using some milk chocolate.
Insert the pre-crystallised cremino filling at 26°.
Stabilize for three/four hours at 16°.
Finish the chocolate bar with milk chocolate.

Selezione



Composition

Dark chocolate ganache
Cesarin Farciciok Raspberry

Recipe

CESARIN FARCICIOK RASPBERRY

Method

Spray the chocolate mold with red cocoa butter.
Prepare the chocolate shell and once set, fill the hollows with the **Cesarin Farciciok Raspberry**.

DARK CHOCOLATE GANACHE	DOSE
Cream	g. 300
Glucose	g. 90
Trimoline	g. 45
Dextrose	g. 45
Chocolate 70%	g. 300
Cocoa butter	g. 30

Method

In a saucepan bring to a boil the cream with all the sugars, pour the mix on the cocoa butter and the dark chocolate and mix.
Crystallize the ganache for 12 hours and then fill up the mold partially filled with the **Farciciok Raspberry**.

Leave the dark ganache to set and then finish the chocolate bar with dark chocolate

Decoration

Red cocoa butter.
Shell.
Dark chocolate.

Raspberry Dark chocolate bar

Innovation and respect for the environment: these are the goals that Cesarin has shown over 100 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 th Valley dell'Alpone where the company is based.



**Profumi d'Italia
Mandarino Tardivo
di Ciaculli**

Late Mandarin bignè



Cambossa Jam

Cabossacher



**TuttaFrutta
Fruit of the Forest
Granules HG Raspberry**

Fruit of the forest tarte



**DolceFrutta Amarena
Professional
TopGel Mirror Sourcherry**

Black Rose



**Topgel Mirror Neutral
HG Granules Orange
HG Granules Lemon**

Profumi d'Italia dessert



**Variegato
Passion Fruit
with pieces**

Passion fruit praline



Ginger Granules HG

*Milk and ginger
chocolate bar*



**Farciciok
Raspberry**

*Raspberry dark
chocolate bar*

Partner





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