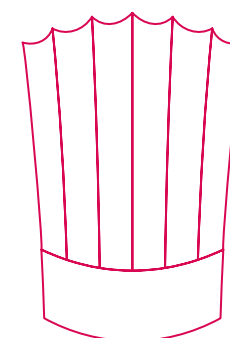




Silvia Federica Boldetti | Recipes Book Cesarin





“ Everyone has the privilege, luck and duty to be able to choose. In every area, in every situation, we build the life we dream of, what we imagine, in the image and likeness of our desires and what we feel we want to share and communicate to the world. Every single moment, like every bite, sweet or thought, is the result of what we are, of our visions, which turn into action and what we become. In life I chose to be in color, to understand, to live fully as if every moment were the last. To follow what I love, not to do what is expected, but to aim at the essence of things, without many compromises. You don't have to please everyone, and you don't have to be for everyone, otherwise, it's equivalent to being for nobody. I strongly believe in having your own identity, in going straight in your direction, convinced and enthusiastic, because the road we choose, the one we are in, is right for us for that moment.

For these reasons, I have chosen Cesarin!

”

Selezione



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Selezione

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Orange





Recipe

ALMOND SHORTCRUST (FRANGIPANE)	QT.
Fresh butter	<i>g. 215</i>
Liquid butter	<i>g. 20</i>
Granulated sugar	<i>g. 215</i>
Inverted sugar	<i>g. 25</i>
Whole eggs	<i>g. 240</i>
Weak flour	<i>g. 75</i>
Almond powder	<i>g. 240</i>
TuttaFrutta Tropical Cesarin	g. 100

Method

Whip the soft butter with the sugars.
Add the eggs a little at a time and the almond powder.
Add the flour and liquid butter.
When the mixture is ready, add the **TuttaFrutta Tropical Cesarin**.
Roll the dough, dress the molds and bake at 160 ° C.

ALMOND BRITTLE	QT.
White chocolate	<i>g. 150</i>
Almond paste *	<i>g. 50</i>
Biscuit crumble (Pailleté feuilletine)	<i>g. 25</i>

* Almond paste similar to hazelnut paste

Method

Mix the white chocolate melted with the almond paste.
Add the biscuit crumble pailleté feuilletine and spread the mix on the shortbread pastry.

EXOTIC WHIPPED GANACHE	QT.
Mandarin juice	<i>g. 140</i>
Gelatin 200 bloom	<i>g. 8</i>
White chocolate	<i>g. 158</i>
Fresh cream 35%	<i>g. 660</i>

Method

Heat the mandarin juice to 45 ° C.
Pour over the melted chocolate and add the fresh cream.
Leave to rest overnight in the fridge and whip the following day.

ALMOND MOUSSE	QT.
Full fat milk	<i>g. 240</i>
Gelatine 200 bloom	<i>g. 9</i>
White chocolate	<i>g. 300</i>
Fresh cream	<i>g. 590</i>
Salt	<i>g. 1</i>
Almond paste	<i>g. 300</i>
Vanilla beans	<i>g. 1</i>

Method

Heat the milk and dissolve the rehydrated gelatin inside.
Pour it over the melted chocolate, salt and almond paste and emulsify to make a ganache. Add the vanilla.
Finally, lighten up with the half-whipped cream.

Assembly

Fill up half mold with the almond mousse.
Spread a layer of **Profumi d'Italia Mandarin Ciaculli Cesarin** in the centre leaving an inch from the edge. Cool it down in the shock freezer.
Insert the almond shortcrust spread with the almond brittle and fill up the mold till the top with the exotic whipped ganache.
Glaze the cake with **TopGel Mirror Neutral Cesarin** and spray the top for a velvet effect with orange and yellow colour.
Decorate with pieces of **TuttaFrutta Tropical Cesarin** and white chocolate plates.





Sweet Heart



Recipe

SHORTCRUST PASTRY	QT.
Butter	<i>g. 225</i>
Sugar	<i>g. 140</i>
Almond powder	<i>g. 50</i>
Salt	<i>g. 1</i>
Eggs	<i>g. 90</i>
Vanilla beans	<i>n. 1</i>
Weak flour	<i>g. 370</i>
Mixture to waterproof	
Eggs	<i>g. 100</i>
Cream	<i>g. 100</i>

Method

Mix in the mixer bowl the butter with the sugar and the vanilla.
Add eggs, salt, almond powder and the flour at the end.
Roll the dough between two sheets of parchment paper at 2 mm and leave to rest overnight.
Cook in perforated rings for about 18 minutes at 165 °until golden brown .
Brush with the egg-cream mixture five minutes before the end of cooking, and complete the cooking.

SPONGE CAKE	QT.
Egg whites	<i>g. 255</i>
Sugar (a)	<i>g. 300</i>
Almond powder	<i>g. 300</i>
Weak flour	<i>g. 100</i>
Salt	<i>g. 3</i>
Whole eggs	<i>g. 435</i>
Sugar (b)	<i>g. 60</i>
Butter	<i>g. 50</i>

Method

Beat the egg whites with the sugar (a). In another bowl whip the whole eggs with the sugar (b).
Sift the powders. Melt the butter and add a small part of whipped egg and a small part of powders.
Add the powders to the whipped eggs in several times, alternating them with the whipped egg whites.
Incorporate the butter mixture, finally the last part of the egg white.
Spread on 5 mm thick sheets (500g per pan) and cook at 190 ° C for 9 minutes.

WHIPPED LIME GANACHE	QT.
Lime juice	<i>g. 140</i>
Gelatine 200 bloom	<i>g. 8</i>
Water (for gelatin)	<i>g. 24</i>
White chocolate velvet	<i>g. 158</i>
Fresh cream 35%	<i>g. 660</i>
Lime zest	<i>n. 1</i>

Method

Heat the lime juice to 45°, add the gelatine hydrated.
Pour the mix over the melted chocolate and the lime zest. Add the fresh cream.
Leave to rest overnight in the fridge and whip the following day.

CREAMY FRUIT OF FOREST	QT.
Fruit of forest pulp	<i>g. 100</i>
Sourcherry pulp	<i>g. 50</i>
Lemon juice	<i>g. 40</i>
Whole eggs	<i>g. 130</i>
Sugar	<i>g. 70</i>
Ruby chocolate	<i>g. 50</i>
Fresh butter	<i>g. 130</i>
Vanilla beans	<i>n. 1</i>

Method

Mix the purees with the lemon juice.
Mix the sugar with the eggs and add them to the purees.
Cook until the first boil, pour on Ruby chocolate and mix.
Add the butter and vanilla and mix until smooth.
Chill at positive temperature.

Assembly

Spread a layer of **Visciolata Selezione Cesarin** on the cooked shortcrust shells.
Add some **Fruit of the Forest TuttaFrutta Cesarin**.
Fill the tartlet with the creamy fruit of forest filling and finish with the sponge cake.
Fill up an heart mold with the whipped lime ganache and freeze in the shock freezer.
Glaze with the **TopGel mirror Selezione Sourcherry Cesarin**.
Place a glazed heart on the top of an upside down tart and decorate with the **Fruit of the Forest TuttaFrutta Cesarin**.



Bergamot Pavlova



Recipe

MERINGUE	QT.
Egg whites	g. 150
Granulated sugar	g. 450

Method

Beat the egg whites with the sugar until very stiff.
Make some disks on the parchment paper few centimeters smaller than the base of the individual portion. On another sheet make some larger discs to be cut into granules once cooked.
Bake for about 1 hour at 110° C.
Once cooled, reduce the larger disks into granules and brush the smaller disks with white chocolate to imperarmilize them.

CUSTARD CREAM	QT.
Full fat fresh milk	g. 490
Fresh cream 35%	g. 125
Granulated sugar	g. 130
Egg yolks	g. 155
Rice starch	g. 25
Corn starch	g. 20
Profumi d'Italia Bergamotto Cesarin	g. 30

Method

Mix all the ingredients with the stick blender.
Bake in the microwave at 82 degrees and fill up for 3/4 an insert mold.
Freeze in the shock freezer. Fill up the insert mold with a small layer of **Profumi d'Italia Bergamotto Cesarin**.
Back in the shock freezer.

WHITE CHOCOLATE MOUSSE	QT.
Full fat milk	g. 250
White chocolate	g. 300
Gelatine 200 bloom	g. 11
Water for gelatine	g. 66
Fresh cream 35%	g. 550

Method

Melt the chocolate. Heat the milk and add the rehydrated gelatin.
Make a ganache and lighten up with the cream.

Assembly

Fill up a mold with the white chocolate mousse for two thirds.
Insert the custard cream and **Profumi d'Italia Bergamot Cesarin** in the middle.
Close with the meriga disk brushed with white chocolate.
Freeze the pavlova in the shock freezer.
Remove from the mold, spread with whipped cream and stick on top the meringue granules.



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Selezione

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Mini Sacher



Recipe

SACHER	QT.
Butter	g. 300
Icing sugar	g. 120
Inverted sugar	g. 30
Egg yolks	g. 225
Weak flour	g. 175
Cocoa powder 22-24	g. 40
Almond powder	g. 250
Dark chocolate 60%	g. 175
Seed oil	g. 25
Baking powder	g. 17
Granulated sugar	g. 150
Egg whites	g. 375

Method

Whip the butter with the sugars, add the eggs yolks little by little.
Add the melted chocolate mixed with the liquid butter.
Lighten it up with a bit of whipped egg whites.
Add the sifted flour with the cocoa and baking powder and complete with the rest of the egg whites. Fill up 16 cm rings with 340-350 g. of compound each.
Bake at 160° for about 25 minutes, valve closed.

APRICOT JELLY	QT.
Apricot pulp	g. 400
Glucose syrup	g. 100
Granulated sugar	g. 25
Gelatine 200 bloom	g. 7
Water for gelatine	g. 42
TuttaFrutta Apricot in Halves Cesarin	g. 300

Method

Cut the **TuttaFrutta apricots** into coarse pieces.
Mix the sugar. Bring the pulp to the boil with the sugar.
Add the gelatin and the **TuttaFrutta apricot Cesarin**.
Pour into the mold and cool it down.

APRICOT FOAM	QT.
Fresh cream	g. 600
Apricot jam Selezione Cesarin	g. 100
Gelatine 200 bloom	g. 5
Water for gelatine	g. 30

Method

Whip the cream with the **Apricot Jam Selezione Cesarin**.
Melt a small part of it with the gelatine and fill the molds.
Cool it down in the shock freezer, demould and decorate with white velvet effect.

CHOCOLATE MOUSSE	QT.
Full fat milk	g. 250
Dark chocolate 65%	g. 280
Gelatine 200 bloom	g. 6
Water for gelatine	g. 36
Fresh cream 35%	g. 580

Method

Add the rehydrated gelatin to the heated milk. Make a ganache with the chocolate and lighten it up with the cream half-whipped.

Assembly

Cut the Sacher biscuit a little smaller than the individual portion base with the special pasta cutter.
Start to prepare the mini Sacher from upside down.
Put the chocolate mousse in a mold.
Cool it down in the shock freezer.
Make a second layer with the apricot jelly and finish with the sacher biscuit.
Freeze down in the shock freezer.
Glaze with the **TopGel Mirror Cocoa Cesarin**.
Place the apricot foam already sprayed on the top.
Decorate with two strands of chocolate and one **TuttaFrutta apricot halve Cesarin** cut into three pieces.



*Yellow Rose
with lemon scent*



Recipe

SHORTCRUST	QT.
Butter	<i>g. 225</i>
Sugar	<i>g. 140</i>
Almond powder	<i>g. 50</i>
Salt	<i>g. 1</i>
Whole eggs	<i>g. 90</i>
Vanilla pods	<i>n. 1</i>
Weak flour	<i>g. 370</i>
Mixture to waterproof	
Whole eggs	<i>g. 100</i>
Cream	<i>g. 100</i>

Method

Knead the butter with the sugar and the vanilla, add the eggs, the salt and the almond powder and finally the flour.
Spread between two sheets of parchment paper at 2 mm and leave to rest overnight.
Cut a little larger than the base of the rose (4 cm ring) and cook between two silicone mats for about 14 minutes.

YOGURT MOUSSE	QT.
Yogurt	<i>g. 500</i>
Eggs white	<i>g. 125</i>
Sugar	<i>g. 190</i>
Water	<i>g. 50</i>
Fresh cream	<i>g. 375</i>
Gelatine 200 bloom	<i>g. 14</i>
Water for gelatine	<i>g. 84</i>
Yogurt powder	<i>g. 14</i>

Method

Softener the gelatine in the water.
Boil 170g of sugar with the water at 121° C and pour them slowly on the half-whipped egg whites with the remaining sugar and the yogurt powder.
Whip the cream and add the fresh yogurt, the Italian meringue and the cream, alternating the ingredients.

LEMON CURD	QT.
Lemon juice	<i>g. 253</i>
Whole eggs	<i>g. 253</i>
Sugar	<i>g. 120</i>
Profumi d'Italia Limoncello Cesarin	<i>g. 50</i>
White chocolate	<i>g. 220</i>
Cocoa butter	<i>g. 35</i>
Gelatine 200 bloom	<i>g. 15</i>
Water for gelatine	<i>g. 90</i>
Lemon zest	<i>n. 1</i>
Fresh butter	<i>g. 85</i>

Method

Cook the lemon juice with the eggs and the sugar at 82 degrees.
Pour the mix on the white chocolate, **Profumi d'Italia Limoncello Cesarin**, cocoa butter, hydrated gelatine and the grated lemon zest.
Mix all together and add the fresh butter.
Pour into a small mold to create the inside of the rose and cool it down in the shock freezer.

Assembly

Fill the rose mold for three quarters with the yoghurt mousse.
Add the lemon curd filling already frozen.
Cool it down in the shock freezer.
Once very cold, demold and spray with yellow chocolate for a velvety effect
Use a shortcrust ring spread with the **Profumi d'Italia Limoncello Cesarin** as a rose base. Decorate with cubes of **candied lemon Selezione Cesarin**.





Fruit Tartlets



Recipe

SHORTCRUST	QT.
Butter	g. 225
Sugar	g. 140
Almond powder	g. 50
Salt	g. 1
Whole eggs	g. 90
Vanilla beans	n. 1
Weak flour	g. 370

Method

Knead the butter with the sugar and vanilla, add eggs, salt and almond powder. At the end add the flour.
Roll the dough between two sheets of baking paper at 2 mm and leave it to rest overnight.
Bake upside down on a silicone mat at 165°.

CUSTARD CREAM	QT.
Full fat milk	g. 490
Fresh cream 35%	g. 125
Granulated sugar	g. 180
Eggs yolk	g. 155
Rice starch	g. 45

Method

Mix all the ingredients and cook in the microwave at 82 degrees then cool it down.

Assembly

Spread a layer of **Profumi d'Italia mandarin Ciaculli Cesarin** on the tartlet. Fill up the tartlet with the custard cream.
Decorate the top using your favourite **TuttaFrutta Cesarin: apple, pear, strawberry, pineapple, apricot and raspberry.**



Black Forest



Recipe

SACHER SPONGE CAKE	QT.
Butter	<i>g. 300</i>
Icing sugar	<i>g. 150</i>
Eggs yolk	<i>g. 225</i>
Weak flour	<i>g. 300</i>
Cocoa powder 22-24	<i>g. 40</i>
Chocolate 811	<i>g. 175</i>
Seed oil	<i>g. 30</i>
Baking powder	<i>g. 18</i>
Granulated sugar	<i>g. 150</i>
Eggs white	<i>g. 375</i>

Method

Whip the butter with the sugar, and add the yolks little by little. Add the melted chocolate mixed with the oil. Lighten up with a little of the whipped egg whites, combine the flour sifted with the cocoa and baking powder and add the rest of the egg whites.

PINK FOREST	QT.
Syrup from TuttaAmarena Cesarin	<i>g. 100</i>
Maraschino	<i>g. 50</i>
Water	<i>g. 200</i>

Method

Heat up the three ingredients together until mixed.

CHANTILLY AL MASCARPONE	QT.
Mascarpone cheese	<i>g. 200</i>
Fresh cream 35%	<i>g. 400</i>
Vanilla beans	<i>n. 1</i>
Inverted sugar	<i>g. 5</i>

Method

In the mixer bowl, whip all the ingredients until they are shiny and creamy but be careful not to overwork them.

Assembly

Cut the sacher sponge cake into cubes. Soak the sponge cubes lightly with the amarena syrup (pink forest) and lay them on the bottom of a glass. Make a layer of chantilly, add some **TuttaFrutta Special Sourcherry** and **TuttAmarena whole cherries Cesarin**. Repeat with a second layer of sacher sponge cake, chantilly and Amarena. Decorate with a ball of chocolate prepared in a thermal shock and a **whole TuttAmarena cherry** on the top.



Citrus Ceesecake

Recipe

HAZELNUT CRUMBLE	QT.
Weak flour	<i>g. 200</i>
Fresh butter	<i>g. 220</i>
Hazelnut powder	<i>g. 200</i>
Granulated sugar	<i>g. 180</i>

Method

Mix quickly all the ingredients. Leave to rest.
Pass the dough through a large mesh sieve and cook at 165 ° C for about 12 minutes.

PHILADELPHIA MOUSSE	QT.
Philadelphia	<i>g. 300</i>
Fresh cream 35% (a)	<i>g. 100</i>
Light yogurt powder	<i>g. 6</i>
Fresh cream 35% (b)	<i>g. 310</i>
Pasteurised egg whites	<i>g. 85</i>
Icing sugar	<i>g. 170</i>
Gelatine 200 bloom	<i>g. 10</i>
Water for gelatine	<i>g. 60</i>
Vanilla beans	<i>n. 1</i>

Method

Whip the Italian meringue with icing sugar and pasteurized egg whites.
Mix the Philadelphia with the first amount of cream (a) reserving a small part that will be slightly heated to allow the yogurt powder to dissolve.
Rehydrate the gelatin in the water and whip the second quantity of cream (b) with the vanilla. Combine the compounds and use immediately.

Assembly

Put some hazelnut crumbles on the base of the glass.
Make a layer of **Profumi d'Italia Sicilian blood orange PGI**.
Add few cubes of **Candied Orange Selezione Cesarin**.
Continue with a layer of Philadelphia mousse and repeat the layers.
Decorate with a dark chocolate decoration and a few cubes of **Candied Orange Selezione Cesarin**.



Pink Cream Puffs



Recipe

CRAQUELINE	QT.
Flour	<i>g. 150</i>
Butter	<i>g. 150</i>
Crystalline sugar	<i>g. 150</i>

Method

Mix quickly all the ingredients. Roll between two sheets of baking paper at 1mm and freeze. Cut the dough to the appropriate size and cover the puff shells with the frozen disc before to bake.

PUFFS SHELLS	QT.
Water	<i>g. 95</i>
Milk	<i>g. 95</i>
Flour	<i>g. 240</i>
Butter	<i>g. 170</i>
Salt	<i>g. 1</i>
Sugar	<i>g. 5</i>
Whole eggs	<i>g. 390</i>

Method

Boil the water with the milk, butter, salt and sugar.
Add the sifted flour and cook until the batter is detached from the pan edges.
Pour the dough into the mixer bowl with the leaf. Add the eggs little by little.
With a pastry bag make some round puff shells.
Cover with the craqueline discs and bake at 160 degrees for about 30 minutes until golden brown.

RASPBERRY CREAM	QT.
Raspberry pulp	<i>g. 450</i>
Water	<i>g. 150</i>
Granulated sugar	<i>g. 75</i>
Rice starch	<i>g. 45</i>
Eggs white	<i>g. 75</i>
Ruby chocolate	<i>g. 325</i>

Method

Mix all the ingredients except the Ruby chocolate and cook in the microwave at 82 degrees.
Pour the mix still hot on the Ruby chocolate and emulsify using a stick blender.

RASPBERRY CHANTILLY	QT.
Raspberry cream	<i>g. 500</i>
Fresh cream	<i>g. 500</i>
Ice choc Ruby shards	<i>g. 50</i>
Gelatine 200 bloom	<i>g. 5</i>
Water for gelatine	<i>g. 30</i>

Method

Rehydrate the gelatin in the water.
In the mixer bowl, whip the fresh cream with the cold Ruby cream and add the finely chopped Ruby chocolate flakes and the squeezed gelatin.

Assembly

Cut the puff shell in two horizontally.
Put a little bit of the raspberry cream in the base garnish with some **TuttaFrutta raspberry Cesarin**.
Fill up the second part of the puff shells with the raspberry chantilly and join the two parts.
Decorate with some **TuttaFrutta raspberries Cesarin** and edible gold flakes.





Like a Mimosa



Recipe

SHORTCRUST	QT.
Butter	<i>g. 225</i>
Sugar	<i>g. 140</i>
Almond powder	<i>g. 50</i>
Salt	<i>g. 1</i>
Whole eggs	<i>g. 90</i>
Vanilla beans	<i>n. 1</i>
Weak flour	<i>g. 370</i>
Mixture to waterproof	
Eggs	<i>g. 100</i>
Cream	<i>g. 100</i>

Method

Knead the butter with the sugar, vanilla, eggs, salt and the almond powder adding the flour at the end. Roll the shortcrust between two sheets of baking paper at 2 mm. and leave to rest overnight.
Cook in perforated rings at 165 ° for about 18 minutes brushing with the egg-cream mixture five minutes before the end of cooking and leave it in the oven until golden brown.

CUSTARD CREAM	QT.
Full fat milk	<i>g. 490</i>
Fresh cream 35%	<i>g. 125</i>
Granulated sugar	<i>g. 140</i>
Eggs yolk	<i>g. 155</i>
Rice starch	<i>g. 45</i>
Profumi d'Italia Limoncello Cesarin	<i>g. 50</i>

Method

Mix all the ingredients together and cook in the microwave at 82 degrees.
Cool it down.

WHIPPED SPONGE CAKE	QT.
Whole eggs	<i>g. 100</i>
Eggs white	<i>g. 60</i>
Egg yolks	<i>g. 20</i>
Full fat milk	<i>g. 30</i>
Gold chocolate	<i>g. 100</i>
Weak flour	<i>g. 90</i>
Vanilla beans	<i>n. 2</i>

For the green foam add:

Pistachio paste	<i>g. 20</i>
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Method

Melt the Gold chocolate and emulsify with all the other ingredients.
Fill up a cream siphon with the mix and load with one cartridge.
Leave to rest for 6 hours.
Siphon the mix in a plastic cup and cook in a microode for 40 seconds.
Leave to cool down.

Assembly

On the bottom of the shortcrust tart spread some **Profumi d'Italia limoncello Cesarin**.
Fill the shortcrust tart with the custard flavored with the **Profumi d'Italia limoncello Cesarin**.
Decorate the top with pieces of **Pineapple TuttaFrutta Cesarin** and pieces of whipped sponge cake.





**TuttaFrutta Profumi
d'Italia
TopGel Mirror**
Orange



**Profumi d'Italia
Frutta Candita**
Citrus Cheesecake



**Profumi d'Italia
TuttaFrutta**
Like a mimosa



**Profumi d'Italia
TuttaFrutta**
Fruit tartlets



**Visciolata
TuttaFrutta
TopGel Mirror**
Sweet Heart



TuttaFrutta
Pink cream puffs



**TuttAmarena
TuttaFrutta**
Black Forest



**Profumi d'Italia
Candied Fruit**
Yellow Rose



Profumi d'Italia
Bergamot Pavlova



**Jam
TuttaFrutta
TopGel Mirror**
Sacher

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 th Valley dell'Alpone where the company is based.

Certifications



Company Partners





Federica e Alberto Cesarin



Cesarin S.p.A.



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