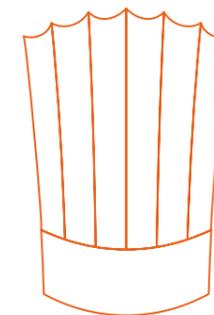




Daide Malizia | Cesarin Recipes book

Selezione





“ Creativity is everything, but is not enough on his own. To make a perfect dessert you need rationality and inspiration, the children of passion, technique and tradition.

My creations are the fruit of the imagination, small treasure of flavour that respect the Seasonality and the best raw materials; a delicious tribute to the infinite wealth of Made in Italy and the excellence of our territory. I choose products which know how to enhance my thinking.

**Even for that, I choose Cesarin.**

”

*Selezione*



# Selezione



## Federica



For 6 individual portions



### Composition

TopGel Mirror Neutral Cesarin  
Strawberry Mousse  
Limoncello Frangipane  
Lemon shortcrust pastry

### Recipe

STRAWBERRY MOUSSE	QT.
<b>Purée DiFrutta Strawberry Cesarin</b>	<i>g. 65</i>
Dried egg whites powder	<i>g. 7</i>
Granulated sugar	<i>g. 40</i>
Gelatine powder	<i>g. 6</i>
<b>Paste DiFrutta Strawberry Cesarin</b>	<i>g. 50</i>
<b>Purée DiFrutta Strawberry Cesarin</b>	<i>g. 200</i>
Whipping cream 35% fat	<i>g. 150</i>

#### Method

In a planetary bowl, mix the granulated sugar with the dry egg white powder. Add 65 gr. of **Purée DiFrutta Strawberry** heated up to 35 ° C and start whipping with a whisk. Add slowly the previously rehydrated melted gelatin and whip until a well-supported meringue is obtained. Add to the meringue the second part of the puree (200 gr.) mixed with the **Paste DiFrutta Strawberry** and lighten up with the whipped cream partially whipped, mixing gently with a spatula.

LIMONCELLO FRANGIPANE	QT.
Almond powder	<i>g. 250</i>
Butter 82% fat	<i>g. 250</i>
Icing sugar	<i>g. 250</i>
Flour 150-180W	<i>g. 100</i>
Eggs	<i>g. 250</i>
<b>Profumi d'Italia Limoncello Cesarin</b>	<i>g. 180</i>
<b>PastaOro Lemon Cesarin</b>	<i>g. 50</i>

#### Method

In a stand mixer with the whisk, whip the soft butter with the sugar; gradually add the eggs alternating with the flour and almond powder. Finally, add the **Pastafrutta Lemon** and the **Profumi d'Italia Limoncello**. Fill the lemon shortcrust tartelets previously smeared with a light layer of **Profumi d'Italia Limoncello** with 45 gr. of frangipane. Bake in the oven at 165 ° C for about 20 minutes.

LEMON SHORTCRUST	QT.
Flour 150-180W	<i>g. 500</i>
Butter 82% fat	<i>g. 250</i>
Granulated sugar	<i>g. 200</i>
Eggs	<i>g. 80</i>
<b>PastaOro Lemon Cesarin</b>	<i>g. 80</i>
Red food coloring	<i>g. 2</i>

#### Method

In a planetary mixer with the flat beater, work the cold butter, cut into cubes with the flour until it crumbles. Add the granulated sugar and then gradually the eggs. Finally, add the **PastaOro Lemon** and the red colour. Leave to cool in the refrigerator for a couple of hours, then cut pieces of 45 gr. and prepare some tartlets of 7 cm in diameter.

RED GLAZE	QT.
<b>TopGel Mirror Neutral Cesarin</b>	<i>g. 200</i>
Red water-soluble food coloring	<i>g. 1</i>

#### Method

Microwave the **Topgel Mirror Neutral** until it is well fluid (85° C) then add the red colour. Emulsify well with a mixer and reheat again to 85° C. Glaze the cake by spraying the glaze with an air compressor at a distance of 20 cm. until it is completely covered.





My Sicily



For 15 pieces

### Composition

**TuttaFrutta Mango Cubes Cesarin**

Mango custard  
Croissant dough

### Recipe

MANGO CUSTARD	QT.
Eggs	g. 100
Almond powder	g. 55
Granulated sugar	g. 65
Anydrous butter	g. 70
<b>Paste DiFrutta Mango Cesarin</b>	g. 40

#### Method

Melt the anhydrous butter in the microwave; separately in a bowl mix with a whisk the sugar with eggs and almond powder. Add the melted butter and finally **Paste diFrutta Mango**. Strain 20 gr. of cream in a cylindrical silicone mould with a diameter of 5 cm. and let freeze.

CROISSANT DOUGH	QT.
Flour 320W	g. 500
Water	g. 225
Eggs	g. 25
Salt	g. 10
Granulated sugar	g. 65
Brewer's yeast	g. 20
Butter 82% fat	g. 35
Lamination butter	g. 250
<b>Paste DiFrutta Mango Cesarin</b>	g. 15

#### Method

In a stand mixer with the hook, mix all the ingredients together (except the lamination butter) at about 3° C. Knead the dough for 10 minutes at first speed, then 5 minutes at second speed: the dough must reach 23 ° C. Let the dough rest for 10 minutes in the freezer, then start to laminate the dough with the butter previously flattened in a square 20x20 cm. using a sheet of paper, at a final thickness of 6 mm. Proceed giving one fold of 4 and one fold of 3. Divide the dough into two: roll out the first part to 1 mm thick. , make some holes using the dough pitter and cut into circles with a diameter of 10 cm. Continue rolling the second part of dough 4 mm thick, cut it into circles with a diameter of 10 cm. then cut a hole of about 5 cm in the middle. Moisten the first whole disks and place on top the doughnuts obtained with the second part of dough. Let rise for about 2 hours at 28 ° C and then, before baking, insert in the centre the frozen mango cylinder and brush with the eggs. Decorate with **Tuttafrutta Mango Cubes**. Cook at 170 ° C for about 17 minutes with valve open.

Selezione



Melindo



For 60 biscuits

### Composition

Apple Anurca and cinnamon light Jam Mister Alberto Cesarin  
Sultanino Apple and Blueberry  
Blueberry shortbread

### Recipe

SULTANINO APPLE AND BLUEBERRY	QT.
Butter 82% fat	g. 300
Icing sugar	g. 250
Inverted sugar	g. 30
Eggs	g. 200
Flour 150-180W	g. 300
<b>Blueberry HG Cesarin</b>	g. 180
<b>Paste DiFrutta Green Apple Cesarin</b>	g. 200
Cassis liqueur	g. 200

### Method

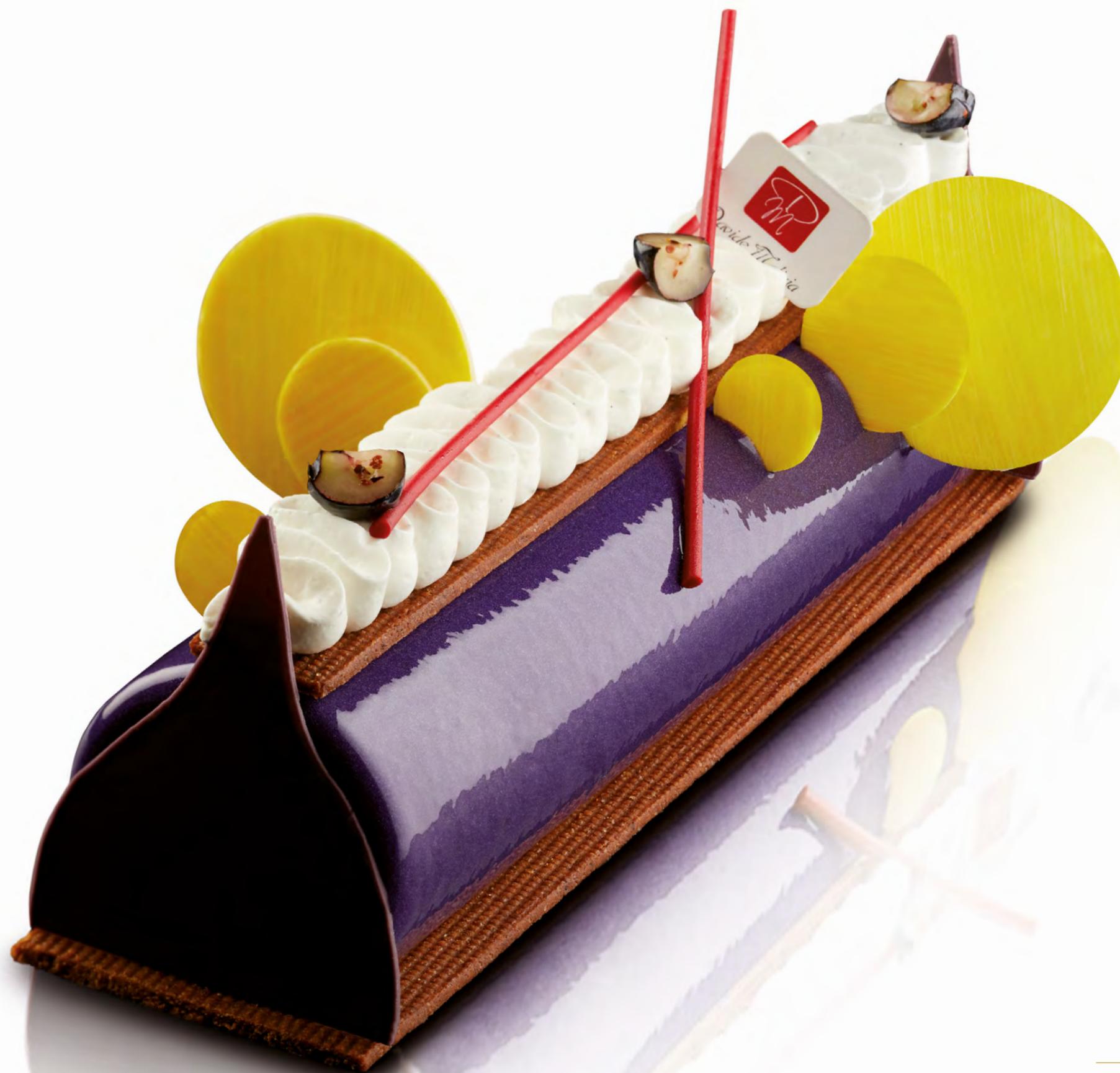
In a planetary mixer with the flat beater, mix the soft butter with the sifted icing sugar and the invert sugar. Add the eggs little by little, the sifted flour, the apple **Paste DiFrutta** and finally the **Blueberry HG** previously softened in the cassis liqueur. Bake in the oven at 165 ° C for about 16 minutes using silicone mould. Complete the biscuit with the **Mister Alberto light jam Apple Annurca and Cinnamon**.

BLUEBERRY SHORTBREAD	QT.
Flour 150-180W	g. 500
Butter 82% fat	g. 250
Granulated sugar	g. 200
Eggs	g. 80
<b>Blueberry HG Cesarin</b>	g. 50

### Method

In a planetary mixer with the flat beater, mix the cold butter, cut into cubes, with the flour and mix until you reach a sandy texture. Add the granulated sugar and then gradually the eggs. Finally, add the **Blueberry HG Cesarin**. Leave to cool in the refrigerator, then roll out the dough to 1 mm thick and cut disks slightly larger than the biscuit. Bake at 165°C for about 12 minutes between two micro-perforated mats.

Selezione



# Selezione

Sottobosca

For 2 cakes





### Composition

- TopGel Mirror Neutral
- Blueberry mousse
- Blueberry insert
- Mascarpone mix
- Cocoa biscuit
- Blueberry Shortbread

### Recipe

BLUEBERRY SHORTBREAD	QT.
Flour 150-180W	g. 250
Butter 82% fat	g. 150
Granulated sugar	g. 100
Egg yolks	g. 200
<b>Blueberry Paste DiFrutta Cesarin</b>	g. 40

#### Method

Place the soft butter (22°C) in a planetary mixer with the beans of one vanilla pod, then add the flour and mix with the flat beater. Add the granulated sugar and mix again. Finally add the egg yolks and the **Blueberry Paste DiFrutta Cesarin**. Roll out the dough between two sheets of baking paper at a thickness of 2 mm. and bake at 165 ° C for 15 minutes.

COCOA BISCUIT	QT.
Egg whites	g. 275
Granulated sugar	g. 300
Egg yolks	g. 192
Cocoa powder	g. 84

#### Method

Using two planetary mixers, whip the egg whites with sugar and in the other one the egg yolks at the same time. Gradually add to the egg yolks, the sifted cocoa alternating with the whipped egg whites. Spread the mix on a silpat and bake in the oven at 160 C closed valve for about 10 minutes.

BLUEBERRY INSERT	QT.
<b>Blueberry DolceFrutta Bakery Cesarin</b>	g. 35

#### Method

Pour the **Dolcefrutta Bakery Blueberry** into the insert mould and freeze in blast chiller.

BLUEBERRY MOUSSE	QT.
<b>Blueberry Paste DiFrutta Cesarin</b>	g. 70
Italian meringue	g. 300
Whipping cream 35% fat	g. 150
Gelatine powder	g. 7

#### Method

Melt the gelatine previously rehydrated in cold water and add it to the **Blueberry Paste DiFrutta Cesarin**. Whip in two different planetary mixers, the cream in one and the Italian meringue in the other. Lighten the mixture of **Blueberry Paste DiFrutta Cesarin** and gelatine with the whipped cream then mix gently with the Italian meringue.

MASCARPONE MIX	QT.
Mascarpone cheese	g. 200
Italian meringue	g. 150
Gelatine powder	g. 7
Whipping cream 35% fat	g. 200
Vanilla pod	n. 2

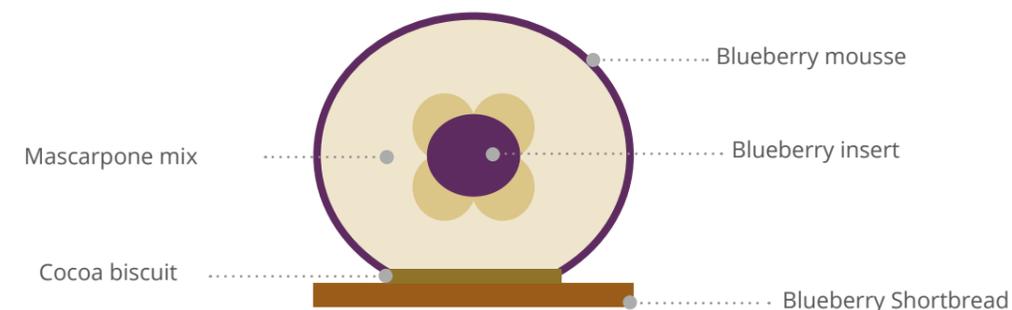
#### Method

Start to whip the Italian meringue and when is half whipped, add the melted gelatin at 80 ° C little by little. In another planetary mixer, whip the whipping cream with the mascarpone and the seeds of the vanilla pods. Lightening up the cream and mascarpone with the meringue, stirring gently with a spatula.

PURPLE GLAZE	QT.
<b>TopGel Mirror Neutral Cesarin</b>	g. 200
Purple water-soluble food coloring	g. 1

#### Method

Heat the **Topgel Mirror Neutral** in the microwave until it is well fluid (85 C) then add the purple food colour. Emulsify well with a mixer and reheat again to 85 C. Glaze the cake by spraying the glaze with an air compressor at a distance of 20 cm. until it is completely covered.





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*La Smith*



For 40 slices

**Composition**

**TopGel Mirror Neutral Cesarin**  
**Green apple and vanilla Mousse**  
**Roner Pommè soaking syrup**  
**Vanilla Biscuit**  
**Apple, Orange and vanilla Compote**  
**Almond brittle**

**Recipe**

LIQUID ALMOND BRITTLE	QT.
Crumble biscuits	<i>g. 250</i>
Cornflakes	<i>g. 65</i>
White chocolate	<i>g. 55</i>
Clarified butter	<i>g. 90</i>
Cocoa butter	<i>g. 40</i>
<b>PastaFrutta Oro Lemon Cesarin</b>	<i>g. 10</i>

**Method**

Melt in the microwave at 45 ° C the cocoa butter together with white chocolate then pour it on the top of the crumble and the cornflakes previously finely chopped with the cutter. Mix everything in the planetary mixer at medium-speed using the flat beater and aromatize with the **PastaFrutta Oro Lemon Cesarin**. This quantitative is for a square mould measuring 34x34 cm.

APPLE, ORANGE AND VANILLA COMPOTE	QT.
<b>Green apple DolceFrutta Bakery Cesarin</b>	<i>g. 650</i>
Orange juice	<i>g. 100</i>
Gelatin powder	<i>g. 8</i>
Cold water for the gelatin	<i>g. 40</i>
Lemon zest	<i>g. 5</i>
Vanilla pod	<i>n. 2</i>

**Method**

Mix the **Dolcefrutta Bakery Green apple** with the fresh orange juice; rehydrate the gelatin powder with the cold water then melt everything in the microwave. Add the melted gelatin to the Green Apple and Orange mixture and finally aromatise with the pulp of 2 vanilla pods and the lemon zests. Pour over the layer of frozen liquid almonds brittle.

RONER POMMÈ SOAKING SYRUP	QT.
Water	<i>g. 300</i>
Granulated sugar	<i>g. 200</i>
<b>Purée DiFrutta Green Apple Cesarin</b>	<i>g. 75</i>
Roner Pommè soaking syrup	<i>g. 110</i>

**Method**

Mix the water with the granulated sugar in a saucepan and bring to the boil. Remove from the heat and add the apple puree together with the Roner Pommè. Mix with a whisk and let it cool.

VANILLA BISCUIT	QT.
Egg yolks	<i>g. 100</i>
Granulated sugar	<i>g. 50</i>
Flour 150-180w	<i>g. 100</i>
Potato starch	<i>g. 25</i>
Egg whites	<i>g. 150</i>
Granulated sugar	<i>g. 75</i>
Vanilla pod	<i>n. 1</i>

**Method**

Whisk the egg yolks with vanilla and 50 grams of sugar; in a separate bowl, whip the egg whites with 75 grams of sugar. Sift the flour and starch and gently incorporate them into the egg whites. Bake in the oven at 160 C closed valve for about 10 minutes using a silpat.

GREEN APPLE AND VANILLA MOUSSE	QT.
<b>Purée DiFrutta Green Apple Cesarin</b>	<i>g. 390</i>
<b>Paste DiFrutta Green apple Cesarin</b>	<i>g. 10</i>
Gelatin powder	<i>g. 15</i>
Cold water for the gelatin	<i>g. 75</i>
Italian meringue cold processed	<i>g. 200</i>
Whipping cream 35% fat	<i>g. 390</i>
Vanilla pod	<i>n. 2</i>

**Method**

Mix the **Purée DiFrutta Green Apple** previously heated in the microwave at about 30° C with the melted gelatine previously rehydrated, the seeds of the vanilla pod and the **Green Apple Paste DiFrutta**. Meanwhile, in two different planetary mixers, whip the Italian meringue and the whipping cream. Pour the purée over the Italian meringue whisking gently and finally lighten everything up with the whipped cream gently stirring with a spatula.

GREEN GLAZE	QT.
<b>TopGel Mirror Neutral Cesarin</b>	<i>g. 200</i>
Green water-soluble food coloring	<i>g. 1</i>

**Method**

Heat the **TopGel Mirror Neutral** in the microwave until it is well fluid (85 C) then add the green food colour. Emulsify well with a mixer and reheat again to 85 C. Glaze the cake by spraying the glaze with an air compressor at a distance of 20 cm. until it is completely covered.

*Selezione*





**Composition**

Strawberry HG granules  
White ice cream lolly glaze  
Strawberry Ripple with pieces Cesarin  
Strawberry sorbet

**Recipe**

STRAWBERRY SORBET	QT.
Purèe DiFrutta Strawberry Cesarin	g. 300
Inulin	g. 20
Granulated sugar	g. 130
Dextrose	g. 40
Paste DiFrutta Strawberry Cesarin	g. 70
Water	g. 435

**Method**

In a double-bottom saucepan, bring to 70° C the water with the granulate sugar, dextrose and inulin, stirring constantly with a whisk. Remove from the heat and emulsify well with a mixer for a couple of minutes. Leave to cool and when the mixture will reach 25-30 ° C add the **Purèe DiFrutta Strawberry** and **Strawberry Paste DiFrutta** and mix again. Freeze down in a batch freezer and extract in cold trays at -9° C . Put the sorbet in a blast chiller straight away, and then once is set, store at -12° C.  
Put a first layer of sorbet in a silicon ice cream lolly mould, add the **Strawberry Ripple with pieces** in the centre and freeze. Insert the wooden stick and finish with more strawberry sorbet.

WHITE ICE CREAM LOLLY GLAZE	QT.
Yuzu chocolate	g. 500
Rice oil	g. 50
Titanium dioxide	g. 3

**Method**

Microwave the yuzu chocolate to 45°C; heating the rice oil to 40°C mixed with the Titanium dioxide emulsifying until is well dissolved. Pour the oil on the melted white chocolate and mix again. Glaze the sticks and before they crystallize sprinkle with the **Strawberry Granules HG Cesarin**.

Selezione

Estate



For 10 ice cream lollies

Innovation and respect for the environment: these are the objectives achieved by Cesarin in his 100 years of activity and production in harmony with nature. A strategic choice that does not just limit the use of resources, but reduces the environmental impact, respecting the ecosystem of the Val d'Alpone (Verona-Italy), in which the company is part, and the standards in force.



**TopGel Mirror  
PastaFrutta  
Paste DiFrutta  
Profumi d'Italia  
Purée DiFrutta**

*Federica*



**TuttaFrutta  
Paste DiFrutta**

*My Sicily*



**Paste DiFrutta  
HG Fruit  
MisterAlberto Light Jam**

*Melindo*



**TopGel Mirror  
Paste DiFrutta  
DolceFrutta Bakery**

*Sottobosco*



**TopGel Mirror  
PastaFrutta  
DolceFrutta Bakery  
Paste DiFrutta  
Purée DiFrutta**

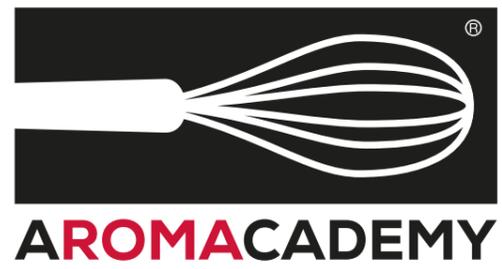
*La Smith*



**Granuli HG  
Ripples with pieces  
Paste DiFrutta  
Purée DiFrutta**

*Estate*





Thanks to Aromacademy  
for the collaboration.

Partners





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