



Trattoria al Paradiso

Bergamot Tea Perfumed Caprino Cheese & Raspberry Cylinder

Sponge Cake

- 150g egg yolks
- 230g egg whites
- 40g sugar
- 15g salt
- 130g flour
- 50g potato starch
- 8g powdered bergamot tea

Method

- whip the egg yolks together with the sugar.
- in a different bowl whip the egg whites and the salt until soft peaks are formed.
- fold the two egg mixtures together.
- sift flour, potato starch and tea together. Sift dry ingredients in egg mixture.
- pour the batter onto a silpat sheet to form a 4 mm thick layer and bake at 190C for 5 minutes.
- remove from the oven and chill immediately.

Caprino Cheese Cream

- 1.5kg caprino
- 5g *Agaroles 50*
- 0.1l water
- salt
- pepper

Method

- whisk the caprino in a bowl.
- mix 5 g of *Agaroles 50* in 100 ml of water, bring to the boil and add to the whipped caprino.

Raspberry Filling

- 1kg raspberry puree
- 10g salt
- 1/2 lemon, juiced
- 10g *AgarRA 700*
- 4g *KonjaVIS*
- 150g water

Method

- combine the *AgarRA 700* with 1/3 of the raspberry puree and bring to the boil.
- while that comes to the boil, temper and hydrate the *KonjaVIS* in water with a whisk at room temperature for a few minutes; with this operation the "texturizing" element is rehydrated.
- Add this water, which should have started to gain a structure, to the remaining raspberry puree.
- Mix the two parts of raspberry puree together with the salt, pepper and the lemon juice. At this point there should be a warm but not boiling combination.
- To assure that the compote does not cool completely, transfer it into a few cylinders of acetate packaging with one side hermetically closed and rest them standing up in the fridge for 2-3 hours.

Bergamot Texture

- 1l cold bergamot tea
- 4g *KonjaVIS*

Method

- rehydrate the 4 g of *KonjaVIS* in the tea, mixing it with a hand blender. Add more *KonjaVIS* in case the consistency isn't optimal.

Plating

- spread the caprino on the sponge cake sheet, position the raspberry cylinder in the middle and roll everything up to form a cylinder with three concentric circles.
- the dish must then be completed with the bergamot texture.



Bergamot Tea Perfumed Caprino Cheese & Raspberry Cylinder