

## RECIPES

# MY SUNSET



BY SILVIA FEDERICA BOLDETTI



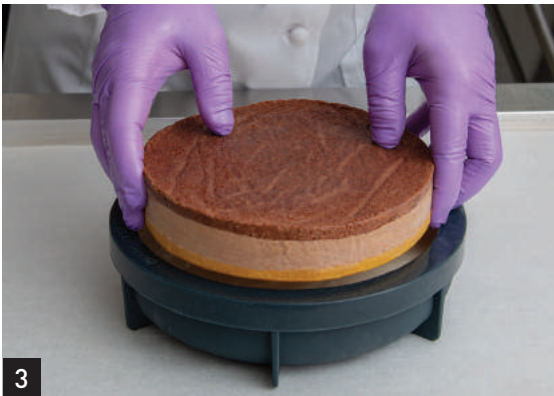
A sweet with bright shades of colour that recall a late summer sunset. Raw almond mousse accompanies the delicate flavours of mango, apricot and raspberry that wave goodbye to the summer, while dark chocolate greets the oncoming fall



*We would like to thank Amanda Buzzi and Buzzi pastry shop for making available their production space for the photos*

photos by Francesca Lazzarini - F2 Studio

RECIPES







## ASSEMBLY

- 1** Fill the moulds to two-thirds with the almond mousse.
- 2** Level the mousse well with the help of a spatula.
- 3** On top of the mousse place a three-layer insert made of brownie, creamy sweet, and gelatin.
- 4** Level with a spatula to remove the excess mousse, then freeze in the blast freezer before removing the mould.
- 5** Flip the dessert onto a grill and cover with white glaze.
- 6 (a, b, c)** Pour the orange, red and pink glazes over the white coating, then add a touch of white to finish.
- 7** Level and smooth the glazes.
- 8** As a final touch, decorate with tufts of white chocolate.

