

**NEW PROPOSALS**

*by Davide Tasinato*

# Margareth

Merengue  
with Gianduja  
Semifreddo  
and Berries



## Baked meringue

### Ingredients

Fresh egg whites	330 g
Sucrose	660 g
Lemon juice	10 g
Total	1.000 g

### Method

Whip the egg white with sugar and flavourings in a planetary mixer, until it is creamy but firm.

Using a pastry bag make a disc of about 12 cm and then create meringue spikes around the edge of it.

Bake in the oven at 90°C for 4 hours, until a crispy, dry product is obtained.



## Berry gelée

### Ingredients

Berry puree	400 g
Glucose syrup in paste 62 D.E.	577 g
ORO Food gelatine	20 g
Citric acid	3 g
Total	1.000 g

### Method

Soften the gelatine in cold water.

Measure out all the other ingredients and heat them to a temperature of 100°C using a heating cutter, a saucepan or the top of the combi ice cream machine.

Once the above-mentioned temperature is reached, add the softened gelatine and cook for another 2 minutes.

Bring temperature down to +4°C, covered with contact food film.

Once cooled and clotted, transfer into a pastry bag.



## Berry semifreddo

### Ingredients

Berry puree	300	g
Fresh cream	450	g
Swiss meringue	300	g
Citric acid	2	g
Total	1.000	g

### Method

Whip the cream into a creamy consistency. Measure out the Swiss meringue, citric acid and berry puree in a large container and mix with a whisk.

Add the whipped cream and stir gently until a smooth mixture is obtained.

Transfer into a pastry bag and pour into the half-sphere silicone moulds.





## Gianduja semifreddo

### Ingredients

Custard	100	g
Fresh cream	460	g
Dark chocolate	200	g
Swiss meringue	140	g
Hazelnut paste	100	g
Total	1.000	g

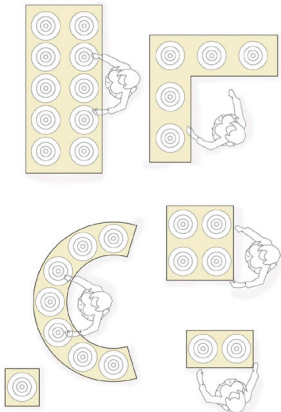


## PAI: IL POZZETTO DA INCASSO

- ✓ Un banco con temperature differenziate per ogni gusto? Ora si può!
- ✓ Realizza il tuo banco in piena autonomia e senza limiti di forma
- ✓ Conserva più a lungo il tuo gelato, anche i gusti più difficili: senza zucchero, soia, vegani, gourmet...!
- ✓ Ideale anche per bar, ristoranti e alberghi
- ✓ Per la prima volta è la temperatura si adatta al tuo gelato e non viceversa
- ✓ Richiedi una **PROVA GRATUITA!**

### Caratteristiche tecniche

- Mantenimento della temperatura costante senza oscillazioni;
- Temperatura garantita fino a -20°C con 30 gradi ambiente;
- Consumi minimi 1,7 KW/24h;
- Condensazione ad aria;
- Silenziosità 3db (come un frigo di casa);
- Gas Ecologico R600;
- Nessuna manutenzione ordinaria;
- Impianto garantito 2 anni! (in caso di guasto, la CCF invia un nuovo PAI in sostituzione);
- Riserva di gelato nello stesso banco (nessuna differenza di temperatura tra la carapina superiore e inferiore);
- Migliorata visibilità del prodotto (rispetto al tradizionale banco a pozzetti).



- TORINO - [info@ccfsrl.com](mailto:info@ccfsrl.com) - [www.ccfsrl.com](http://www.ccfsrl.com)

## NEW PROPOSALS



### How to make the Semifreddo

Measure out 200 g of cream into a microwaveable container. Bring it to the boil and add the dark chocolate. Mix the two ingredients together to create a smooth mixture.

Cool in a positive blast chiller.

Whip the remaining cream into a creamy consistency. Measure out the custard, meringue and hazelnut paste into a container and mix everything with a whisk. Add the mixture of cooled cream and chocolate and mix everything together.

Soften the mixture with the whipped cream by stirring with a soft spatula gently from bottom to top and vice versa. Transfer the mixture into a pastry bag with a n. 10 nozzle.



**La seggiola**

un mondo di sedie & tavoli

ITALIAN DESIGN SINCE 1993

20.000 mq di magazzino di pronta consegna

Via Gandhi 5/7/9 - Lissone (MILAN)  
Tel. +39 039 2143363

[www.laseggiola.it](http://www.laseggiola.it)

**RICHIEDI SENZA IMPEGNO  
IL NOSTRO CATALOGO:  
[commerciale@laseggiola.it](mailto:commerciale@laseggiola.it)**

**CERCASI AGENTI PER ZONE LIBERE SETTORE CONTRACT - HO.RE.CA.**



**SPECIALIZZATI IN OMBRELLONI PROFESSIONALI**



**L'INDOOR**

## How to make the cake

Place the baked meringue base on a baking tray lined with paper. Insert a disc of cocoa biscuit in the centre. Remove the berry half-sphere from the mould and place it in the centre of the preparation.

With the gianduja semifreddo previously transferred to the pastry bag, create spikes from the outside to the inside of the preparation until the half-sphere is covered completely. Cool down until it hardens.

## Decoration and finish

Remove it from the blast chiller and, using the berry gelée, create neat spikes around the outside of the semifreddo. Decorate with berries, both whole and cut in half. Finish the decoration with sticks of meringue and white chocolate leaves.



## ARREDAMENTI NUOVI E RESTYLING CHIAVI IN MANO

RINNOVO BANCO - RETROBANCO - VETRINE - ARREDI  
SOPRALLUOGO E PREVENTIVO SEMPRE GRATUITI



**ARGENTA SRL**  
VIA DEL BOSCON, 251 - 32100 BELLUNO - ITALY  
TEL. +39 0437.859295 info@argentasrl.eu - www argentasrl.eu

