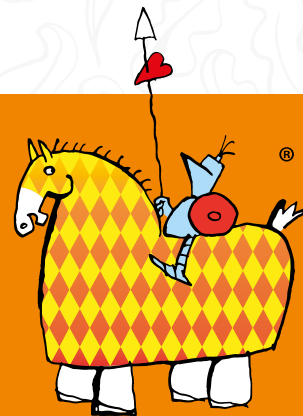


LancillottoTM *Crema Biscotto*

RECIPE BOOK

Farcimax Lancillotto™



“Like all the medieval heroes, Lancillotto cherished a secret: a biscuit cream he had created and on which he feasted before each duel!”

A cream with an authentic, intense and strong taste, suitable to fill every sweet pastry preparation.

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PANCAKES

MIX PER WAFFLES, GAUFRES E PANCAKE GLUTEN FREE



BASE

Code	Product	Quantity
44124	Mix per Waffles, gaufres e pancake GF	1000 g
	Milk	860 g
	Oil	70 g
	Eggs	350 g

BASE

1. Pour the milk into a bowl, add slowly the rest of the ingredients and mix thoroughly with a whisk or mixer until they are completely dissolved.
2. Leave to rest at least 30 minutes in the refrigerator.
3. Heat the plate to 200°C - 220°C, pour on it a ladle of mixture (approx. 50-80 g) and cook on both sides until it is golden brown.

FILLING

1. Use it as is

FILLING

Code	Product	Quantity
30952	Farcimax Lancillotto™	As needed

COMPOSITION

1. Serve hot pancakes with Farcimax Lancillotto™.

SWEET CRÊPE

MIX PER CREPES



BASE

Code	Product	Quantity
86504	Mix per Crepes	480 g
	Milk	1000 g

BASE

1. Pour the milk into a bowl, add slowly the product and mix thoroughly with a whisk or mixer until it is completely dissolved.
2. Leave to rest in the refrigerator for about 30 minutes.
3. Heat the plate to 160 °C - 180 °C
4. Pour a ladle of mixture (about 100 g) on the hot surface and distribute it evenly.
5. Cook both sides until the surface is browned.

FILLING

1. Use it as is

FILLING

Code	Product	Quantity
30952	Farcimax Lancillotto™	As needed

COMPOSITION

1. On the warm crepes spread a layer of Farcimax Lancillotto™, decorate as desired with icing sugar.

MINI PLUMCAKE WITH LANCILLOTTO™ HEART

UNIVERSAL CAKE COCOA



BASE

Code	Product	Quantity
06431	Universal Cake Cocoa	1000 g
	Water	350 g
	Oil	400 g

PREPARAZIONE DELLA BASE

1. Mix all ingredients in a stand mixer at medium speed with the leaf for at least 4 minutes until you get a homogeneous compound.
2. Put the dough in muffin cups until the height is $\frac{3}{4}$.
3. Cook at 170°C for about 30 - 35 minutes. Cooking times and temperatures may vary depending on the quantity of dough and type of oven.

FILLING

1. Use it as is

FILLING

Code	Product	Quantity
30952	Farcimax Lancillotto™	As needed

COMPOSITION

1. When Plumcakes are cold with a sac à poche fill them with Farcimax Lancillotto™.

FILLED MUFFIN

MUFFIN



BANANA BASE

Code	Product	Quantity
82111	Muffin	1000 g
	Water	450 -500 g
	Oil	350 g
77476	Pannacrema Banana	75 g

BANANA BASE

1. Mix all ingredients in a stand mixer at medium speed with the leaf for at least 4 minutes until you get a homogeneous compound.
2. Dress the dough in muffin cups until the height is $\frac{3}{4}$.
3. Cook at 180 °C for about 20/25 minutes. Cooking times and temperatures may vary depending on the quantity of dough and type of oven.

COCOA BASE

1. Sift the cocoa togo.
2. Mix all ingredients in a stand mixer at medium speed with the leaf for at least 4 minutes until you get a homogeneous compound.
3. Dress the dough in muffin cups until the height is $\frac{3}{4}$.
4. Cook at 180 °C for about 20/25 minutes. Cooking times and temperatures may vary depending on the quantity of dough and type of oven.

COCOA BASE

Code	Product	Quantity
82111	Muffin	1000 g
	Water	500 g
	Oil	350 g
70148	Cacao Togo	50 g

FILLING

Code	Product	Quantity
30952	Farcimax Lancillotto™	As needed

FILLING

1. Use it as is

COMPOSITION

1. When Muffins are cold with a sac à poche fill them with Farcimax Lancillotto™.

MONOPORTION MOUSSE WITH LANCILLOTTO™ AND WHITE CHOCOLATE

CHARLOTTE NEUTRA



BASE

Code	Product	Quantity
65542	CrumbOlé® Otto Caramel	500 g
	Butter	50 g

MOUSSE WITH LANCILLOTTO™

Code	Product	Quantity
66004	Charlotte neutra	200 g
	Water (30-40°C)	300 g
	Cream	1000 g
30952	Farcimax Lancillotto™	300 g

BASE

1. Melt the butter and add it to the CrumbOlé® Otto Caramel until you get a homogeneous mixture.
2. Insert the mixture into a silicone mould for single servings and press with a weight until a flat surface is obtained.
3. Let it stabilize in the fridge for 30 minutes.

MOUSSE WITH WHITE CHOCOLATE

Code	Product	Quantity
66004	Charlotte neutra	200 g
	Water (30-40°C)	300 g
	Cream	1000 g
55576	Pannacrema CioccoBianco	120 g

DECORATION

Code	Product	Quantity
91642	Covermax Top Chocowhite	As needed
30952	Farcimax Lancillotto™	As needed

MOUSSE WITH LANCILLOTTO™

4. Disperse Charlotte Neutra in hot water (30-40°C).
5. Add Farcimax Lancillotto™ and mix well until you get a homogeneous mixture.
6. Semi-whip the cream.
7. Gently incorporate the mixture of Charlotte Neutra and Farcimax Lancillotto™ a first part of cream and then the remaining cream until you get a homogeneous and creamy mixture.

MOUSSE WITH WHITE CHOCOLATE

1. Disperse Charlotte Neutra in hot water (30-40- C).
2. Add Pannacrema Cioccobianco and mix well until you get a homogeneous mixture.
3. Semi- whip the cream.
4. Gently incorporate the mixture of Charlotte Neutra and Pannacrema Cioccobianco a first part of cream and then the remaining cream until you get a homogeneous and creamy mixture.

DECORATION

1. Use it as is to decorate as you like the cake.

COMPOSITION

1. On the basis of CrumbOlé® Otto Caramel stabilized pour up to half of the mold mousse flavored with Farcimax Lancillotto™, let stabilize in the fridge for 30 minutes.
2. Finish with the white chocolate mousse, allow to stabilize for 30 minutes.
3. Break down, remove and decorate at will with Farcimax Lancillotto™ and Covermax Top Chocowhite.

FILLED PLUMCAKE

BUTTERCAKE

BASE		
Code	Product	Quantity
94381	Buttercake	1000 g
	Butter	500 g
	Eggs	500 g

BASE

1. Always use eggs at room temperature.
2. Mix all the ingredients with the whisk for at least 4 minutes.
3. Pour the dough into a buttered mould for plumcake up to ½ of its height and bake at 170 ° C for about 35 minutes. Cooking times and temperatures may vary for oven types and mould sizes.
4. Remove from the mould and cool a few minutes on the rack.
5. Leave it at positive temperature.

FILLING		
Code	Product	Quantity
30952	Farcimax Lancillotto™	as needed

FILLING

1. Use it as is.

COMPOSITION

1. When the plumcake is cooled fill with Farcimax Lancillotto™.

LANCILLOTTO™ CAKE

SPONGE CAKE



BASE

Code	Product	Quantity
90211	Sponge Cake	1000 g
	Eggs	700 g
	Water	100 g

CHANTILLY CREAM

Code	Product	Quantity
66681	Firenze Cream	100-150 g
	Cream	1000 g

BASE

1. Mix all the ingredients in a stand mixer with a whisk for 6-8 minutes at medium-high speed.
2. Bake in a ventilated oven at 180°C for about 20-25 minutes; in a static oven at 200 ° C for about 20-25 minutes.
3. After cooking extract immediately from the molds and leave it at positive temperature. Cooking times and temperatures may vary for types of oven and mould.

CHANTILLY CREAM

1. Whip all the ingredients in a stand mixer until you get a cream homogeneous and light.

INTERIOR FILLING

Code	Product	Quantity
30952	Farcimax Lancillotto™	As needed

TOP

Code	Product	Quantity
30952	Farcimax Lancillotto™	As needed
65542	CrumbOlé® Otto Caramel	As needed

INTERIOR FILLING

1. Use it as is on sponge cake

TOP

1. Use it as is on sponge cake

COMPOSITION

1. Cut the sponge cake in half, fill with two layers of cream Farcimax Lancillotto™ and in the middle the chantilly cream.
2. Decorate the surface with Farcimax Lancillotto™ and CrumbOlé® Otto Caramel.

BEIGNET WITH CREAM AND LANCILLOTTO™

CHOUX



BASE BEIGNETS

Code	Product	Quantity
81911	Choux	1000 g
	Water 55-60°C	1240 g

INTERNAL FILLING

Code	Product	Quantity
30952	Farcimax Lancillotto™	As needed

CHANTILLY CREAM

Code	Product	Quantity
67248	Cà D'Oro Crema Dessert	100 g
	Cream	1000 g

TOP

Code	Product	Quantity
62642	Covermax Top Bitter	As needed

BASE BEIGNETS

1. Combine the ingredients in a stand mixer and mix carefully on average speed with the leaf tool for 5 minutes.
2. Let the dough rest (covered with transparent film) for at least 5 minutes.
3. Dress on a baking sheet with micro-perforated mat forming the cream puffs (smooth nozzle diameter 8 mm).
4. Spray with water the surface before informing Bake in static oven: 190-195 whole C for about 20-22 minutes with valve open. Cooking times and temperatures may vary for oven types and product sizes.

INTERNAL FILLING

1. Use it as is

CHANTILLY CREAM

1. Whip all the ingredients in a planetary until you get a firm cream.

TOP

1. Heat the product to 40 ° C and pour on the cake or dip it.

COMPOSITION

1. Fill the cold cream puffs with Farcimax Lancillotto™ and Chantilly cream,
2. Leave in the fridge for 15 minutes.
3. Glaze with Covermax Top Bitter and decorate as desired.

COOKIES WITH COFFEE AND LANCILLOTTO™

UNIVERSAL CAKE



BASE

Code	Product	Quantity
88411	Universal Cake	1000 g
	Soft butter	300 g
	Water	100 g
	Cane sugar	200 g
28076	Panncrema Coffee Costa D'oro	80 g

BASE

1. Mix with the leaf all the ingredients until you get a well-mixed mixture.

INSERT

1. Use as it is in a silicone mould to create an insert in the shape of a sphere or hemisphere of about 15-25g.
2. Freeze.

INSERT

Code	Product	Quantity
30952	Farcimax Lancillotto™	As needed

COMPOSITION

1. With the dough create a ball of 70 g and insert in the center the frozen insert.
2. Place the dough balls spaced between them in the baking pan as they will expand in cooking.
3. Bake in the oven at 190 ° C for about 12 minutes. Cooking times and temperatures may vary depending on the oven, the amount of dough.

MOUSSE WITH LANCILLOTTO™

FIORDICA GEL EVOLUTION



BASE

Code	Product	Quantity
65542	CrumbOlé® Otto Caramel	500 g
	Butter	50 g

TOP

Code	Product	Quantity
30952	Farcimax Lancillotto™	A piacere

MOUSSE WITH LANCILLOTTO™

Code	Product	Quantity
61124	Fiordica Gel Evolution	150 g
	Water (30-40°C)	200 g
	Cream	1000 g
30952	Farcimax Lancillotto™	270 g

BASE

1. Melt the butter and add it to the CrumbOlé® Otto Caramel until you get a homogeneous mixture.
2. Insert the mixture into a mold and press with a weight until you get a flat surface, let it stabilize in the fridge for 30 minutes.

MOUSSE WITH LANCILLOTTO™

1. Disperse Fiordica Evolution Gel in hot water (30-40 °C).
2. Add Farcimax Lancillotto™ and mix well until you get a homogeneous mixture.
3. Semi-whip the cream.
4. Gently incorporate the mixture of Fiordica and Farcimax a first part of cream and then the remaining cream until you get a homogeneous and creamy mixture.

TOP

1. Use it as is

COMPOSITION

1. On the basis of CrumbOlé® Otto Caramel stabilized pour the mousse flavored with Farcimax Lancillotto™ up to reach the height of the mold, level, let stabilize in the fridge for 30 minutes.
2. Break down.
3. Spread a veil of Farcimax Lancillotto™ on the surface.
4. Turn out and decorate as desired.

Store and consume the product at a temperature of + 4 °C.

GLAZED PANETTONE

PANDOLCE MIX



PRE-DOUGHT

Code	Product	Quantity
5848 I	Pandolce Mix	6 kg
	Fresh brewer's yeast	20 g
	Water	3 kg
	Butter	1 kg
	Egg yolk	600 g
	Total	10,62 kg

GLAZING

Code	Product	Quantity
44132	Covermax Decor Chocowhite	As needed
95222	CrumbOlè® Lemon	As needed

DOUGHT

Code	Product	Quantity
	Pre-dough	10,62 kg
5848 I	Pandolce Mix	4 kg
	Sugar	750 g
	Honey	150 g
	Butter	3 kg
	Egg yolk	2,2 kg
	Raisin	3 kg
	Candied fruits	2 kg
	Flavourings	As needed
	Total	25,72 kg

FILLING

Code	Product	Quantity
30952	Farcimax Lancillotto™	As needed

PRE-DOUGHT

1. Place in the mixer Pandolce Mix, yeast and 2/3 water. Add the remaining part of water until the dough is well crowned and finally the yolk until you get a smooth and dry dough.
2. Add the soft butter several times until completely absorbed.
3. Optimum dough temperature: 26-28°C.
4. Place the dough in the leavening cell with UR = 60-70% and temperature = 22-24°C for about 10-12 hours or, in any case, up to quadrupling of the dough. For evaluation it may be useful to prepare a sentry placing 250 g of dough in a 1 L carafe

DOUGHT

1. Remove the pre-dough from the cell and leave it at room temperature for about ten minutes.
2. Place in the pre-kneading machine and Pandolce Mix and knead until the dough is smooth and dry.
3. Add the sugar, honey and any flavorings, the yolk and finally the soft butter.
4. When the dough is smooth and silky add raisins and candied fruit and knead until the distribution of the fruit is uniform.
5. Optimum dough temperature: 26-28°C.
6. Place the dough in the leavening cell with UR = 60-70% and temperature = 28-30°C for about 60 minutes. The dough will have to increase by a couple of centimeters.

SHAPING AND DOUGH ROUNDING

1. Divide the dough into the desired size (for an unpicked panettone increase by 10% of the weight of the mold) and roll up the shapes, leaving them pointing for a maximum of 10 minutes.
2. Perform a narrow pirlatura and place in the appropriate molds.
3. Place in the leavening cell with UR = 60-70% and temperature = 28-30°C for about 4-5 hours.

COOKING

1. Remove the moulds from the leavening cell and leave the dough uncovered at room temperature for about 10-15 minutes.
2. Glaze with Mandorlita Icing Mix, spread over whole almonds, sprinkle with granulated sugar and sprinkle with powdered sugar. Cook the panettone at about 160-165°C for variable times depending on the size.
3. Heart temperature: 94-96°C.
4. The freshly baked panettone must be allowed to cool to room temperature, upside down, until complete cooling (5-6 hours) and proceed to packaging.

FILLING

1. Use it as is

GLAZING

1. Heat gradually Covermax Decor Chocowhite at 45-50°C approximately.

DECORATION

1. When the panettone is cold fill with Farcimax Lancillotto™.
2. Glaze the surface with Covermax Decor Chocowhite and decorate with CrumbOlé® Lemon.

TARTLET WITH LANCILLOTTO™ AND PEAR

FROLLIS GLUTEN FREE

BASE		
Code	Product	Quantity
44524	Frollis Gluten Free	1000 g
	Butter	315 g
	Eggs	125 g
	Egg yolks	125 g

INSERT		
Code	Product	Quantity
30952	Farcimax Lancillotto™	as needed

BASE

1. Mix all the ingredients in a stand mixer with a leaf tool until a homogeneous mass is obtained.
2. Roll out the dough to a thickness of 3-5 mm, leave to rest in the fridge for 30 minutes.
3. Line the tartlets moulds with Gluten-free Frollis and cook for about 15-20 minutes at 170°C. Cooking times and temperatures may vary for oven types and mould sizes

INSERT

1. Use it as is.

CREAM

1. Add Cà d'Oro Cream Dessert to milk and shake with a whisk until the powder is completely dispersed.
2. Leave to rest for a few minutes in the refrigerator to obtain a stabilized structure.

CREAM		
Code	Product	Quantity
67248	Cà D'Oro Crema Dessert	380 g
	Milk	1000 g

TOP		
Code	Product	Quantity
91272	Pastry Fillings Pear	as needed

TOP

1. Use it as is.

COMPOSITION

1. Take the cold tartlets, made with Gluten free Frollis, and stuff with a layer of Farcimax Lancillotto™ and Cà D'Oro Cream Dessert.
2. Finish and decorate with Pastry Fillings Pear.

APPLE PIE WITH LANCILLOTTO™

FROLLIS GLUTEN FREE



BASE

Code	Product	Quantity
44524	Frollis Gluten Free	1000 g
	Butter	315 g
	Eggs	125 g
	Egg yolk	125 g

BASE

1. Mix all the ingredients in a stand mixer with a leaf tool until a homogeneous mass is obtained.
2. Roll out the dough to a thickness of 3-5 mm, leave to rest in the fridge for 30 minutes.

INSERT

1. Use it as is.

INSERT

Code	Product	Quantity
30952	Farcimax Lancillotto™	as needed
71362	Pastry Fillings Apple	as needed

COMPOSITION

1. Line a tart mould with Frollis Gluten Free, spread on the base a layer of about 5 mm of Farcimax Lancillotto™ and complete with Pastry Fillings Apple.
2. Cover the tart with another layer of Gluten-free Frollis.
3. Cook at 170°C for about 30/35 minutes. Cooking times and temperatures may vary for oven types and mould sizes

PANNACOTTA COFFEE AND LANCILLOTTO™

PRONTO PANNACOTTA



BASE

Code	Product	Quantity
34708	Pronto Pannacotta	300 g
	Cream	500 g
	Milk	500 g
28076	Panncrema Coffee Costa D'oro	80 g

DECORATION

Code	Product	Quantity
30952	Farcimax Lancillotto™	as needed

BASE

1. Heat to 60% cream and milk and disperse the Pronto Pannacotta and Pannacotta Coffee.
2. Pour into the silicone moulds and allow to cool to room temperature.
3. Place in the freezer until completely frozen.
4. Remove from the oven.

DECORATION

1. Use it as is.

COMPOSITION

1. Serve Pannacotta to +4°C with Farcimax Lancillotto™.

FRAPPÈ WITH LANCILLOTTO™

FRAPPÈ CHEESECAKE



FRAPPÈ

Code	Product	Quantity
77966	Frappè Cheesecake	60 g (2 measuring spoons)
	Cold milk	120 g
	Ice	150 g
30952	Farcimax Lancillotto™	50/100 g

FRAPPÈ

I. In a blender insert Frappè Cheesecake, milk and ice, Farcimax Lancillotto™ and operate for about 25-30 seconds. Can also be made with the Vanilla milkshake (cod. 77166)

DECORATION

I. In a siphon pour the cream and the Regium Syrup vanilla, insert two refills and use to decorate.

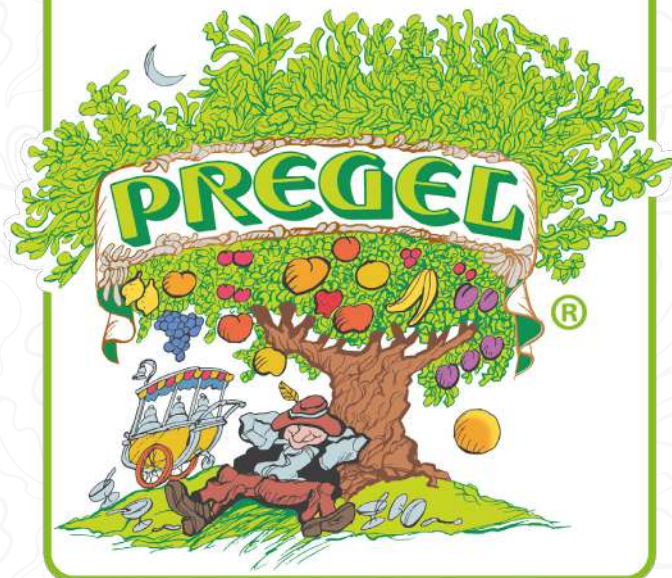
DECORATION

Code	Product	Quantity
18854	Regium Syrup Vaniglia	200 g
	Cream	1000 g
64922	CrumbOlé® Cocoa	as needed

COMPOSITION

I. In a milkshake glass, pour the Frappè, decorate with flavored cream and CrumbOlé® Cocoa.

PreGel



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